



Location: Conducted by Remote Participation

## BOARD OF HEALTH MEETING AGENDA

Location: Conducted by Remote Participation

***Public access to this meeting shall be provided in the following manner:***

Real-time public comment can be addressed to the Board of Health utilizing the Zoom virtual meeting software for remote participation. This application will allow attendees to request an opportunity for public comment, and allow the Board Chair to grant attendees the opportunity for public comment. Attendees can use either phone or computer to participate in the meeting. Public comment can also be sent in advance of the meeting by emailing the Board of Health at [boh@town.arlington.ma.us](mailto:boh@town.arlington.ma.us) by no later than 5pm on January 19, 2021. Submitted public comment will be read into the record at the appropriate points in the meeting.

***Zoom Login instructions:***

Instructions and the meeting link for this specific meeting can be found on the Board's agenda and minutes page or on the Town's meeting calendar. The meeting registration information is listed below. When attendees enter the meeting, they will be placed into a virtual waiting room. Attendees will be admitted into the meeting from the waiting room at the start of the meeting.

Please register in advance for this meeting:

<https://town-arlington-ma-us.zoom.us/meeting/register/tJukfuuoqTspEtA2DOCJ-EamQNbFSNapBYPE>

After registering, you will receive a confirmation email containing information about joining the meeting.

## On this agenda:

2. Acceptance of Meeting Minutes from December 16, 2020
3. COVID-19 Situational Update

4. Public Health Nurse Update

5. HEARING:

Variance Request - Ginger Exchange

6. HEARING:

Variance Request - Maruichi Japanese Food and Deli

7. HEARING:

REGULATION RESTRICTING THE SALE OF TOBACCO PRODUCTS AND NICOTINE  
DELIVERY PRODUCTS

8. UPDATES:

Environmental Health

9. UPDATES:

Restaurants

PUBLIC COMMENT

Adjourn



Town of Arlington  
Department of Health and Human Services  
Office of the Board of Health  
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Arlington, MA 02476

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## BOARD OF HEALTH MEETING MINUTES

Date: Wednesday, December 16, 2020  
Time: 4:00pm  
Location: Conducted by Remote Participation

In accordance with the Governor's [Order Suspending Certain Provisions of the Open Meeting Law, G. L. c. 30A, § 20](#) relating to the COVID-19 emergency, the August 19, 2020 public meeting of the Arlington Board of Health shall be physically closed to the public to avoid group congregation. The meeting shall instead be held virtually using Zoom.

***Public access to this meeting shall be provided in the following manner:***

Real-time public comment can be addressed to the Board of Health utilizing the Zoom virtual meeting software for remote participation. This application will allow attendees to request an opportunity for public comment, and allow the Board Chair to grant attendees the opportunity for public comment. Attendees can use either phone or computer to participate in the meeting. Public comment can also be sent in advance of the meeting by emailing the Board of Health at [boh@town.arlington.ma.us](mailto:boh@town.arlington.ma.us) by no later than 5pm on December 15, 2020. Submitted public comment will be read into the record at the appropriate points in the meeting.

***Zoom Login instructions:***

Instructions and the meeting link for this specific meeting can be found on the [Board's agenda and minutes page](#) or on the [Town's meeting calendar](#). The meeting registration information is listed below. When attendees enter the meeting, they will be placed into a virtual waiting room. Attendees will be admitted into the meeting from the waiting room at the start of the meeting.

Please register in advance for this meeting:

<https://town-arlington-ma-us.zoom.us/meeting/register/tJEucuiqpjotGtC0B-t9K1DEz2y1VVEtlynM>

After registering, you will receive a confirmation email containing information about joining the meeting.

**On this agenda:**

**1. Administrative:**

Hello, this is Natasha Waden, Arlington's Director of Public Health. Consistent with the Governor's orders suspending certain provisions of the Open Meeting Law and allowing us to adhere to social distancing requirements during the COVID-19 crisis, this Town of Arlington Board of Health meeting is being held virtually via Zoom for audio and video participation of Board Members and the public. When you entered this meeting, you were automatically muted. During this meeting you will be unmuted

individually as needed. These controls are in place to ensure that today's meeting is safe and effective. At this time, I would like to confirm that all members and persons anticipated on today's agenda are present and can hear me.

Board Members, when your name is called, please respond in the affirmative.

1. Marie Walsh Condon, Aye
2. Ken Kohlberg, Not Present
3. Kevin Fallon, Aye

Health Department staff, please respond in the affirmative when your name is called.

1. Natasha Waden, Aye
2. Kylee Sullivan, Aye
3. Pat Martin, Aye
4. Jessica Kerr, Aye
5. Ashley Jean, Aye
6. Annette Curbow, Aye

Applicants and Representatives, do we have anyone on the call representing an application? N/A

Thank you everyone.

As stated, this Open Meeting of the Arlington Board of Health is being conducted remotely consistent with Governor Baker's Executive Order of March 12, 2020, due to the current State of Emergency in the Commonwealth due to the outbreak of the COVID-19 Virus.

In order to mitigate the transmission of the COVID-19 Virus, the Town of Arlington has been advised and directed by the Commonwealth to suspend public gatherings, and as such, the Governor's Order suspends the requirement of the Open Meeting Law to have all meetings in a publicly accessible physical location. Further, all members of public bodies are allowed and encouraged to participate remotely.

The Order, which you can find posted with agenda materials for this meeting, allows public bodies to meet entirely remotely so long as reasonable public access is afforded so that the public can follow along with the deliberations of the meeting.

Ensuring public access does not ensure public participation unless such participation is required by law. This meeting will have one public comment period, at the end of the meeting. If you would like to comment during one of the public comment periods, please use the "Raise Hand" function if on a computer, or "Dial \*9" if on the phone. When your name or phone number is called, and you are unmuted, please state your name and provide your comment. All attendees will be afforded 3 minutes for any comments.

For this meeting, the Board of Health is convening by telephone and computer conference via Zoom as posted on the Town's Website identifying how the public may join.

Only Health Department staff will be able to share their screen during this meeting. Board Members and Department Staff may be participating by video conference. Accordingly, please be aware that other folks may be able to see you. Anything that you broadcast may be captured by the recording.

All of the materials for this meeting are available on the Novus Agenda dashboard, and I recommend that Board Members and the public follow the agenda as posted on Novus unless otherwise noted. Members of the public are encouraged to provide written public comments.

Before we get to today's agenda, I am going to cover some ground rules for effective and clear conduct of our business and to ensure accurate meeting minutes.

Dr. Marie Walsh Condon, the Board Chair, will introduce each agenda item. After the item is presented, she will go down the list of Board Members, inviting each by name to provide any comment, questions, or motions. Please hold comments or questions until your name is called and you are unmuted.

For any response, please wait until the Chair yields the floor to you, and state your name before speaking.

Finally, each vote taken during this meeting will be conducted by roll-call vote.

Dr. Walsh Condon, can you please now review today's agenda. Floor yielded to Dr. Marie Walsh Condon.

Dr. Walsh Condon welcomed everyone to today's Board of Health meeting.

1. Acceptance of Meeting Minutes from November 18, 2020

Motion made by Kevin Fallon, which was seconded by Marie Walsh Condon to accept the November 18, 2020 meeting minutes.

Dr. Marie Walsh Condon, Aye

Dr. Kevin Fallon, Aye

Motion approved 2-0 (unanimously)

2. COVID-19 Situational Update

Director Waden reported 816 confirmed COVID-19 cases, 76 probable cases, and 59 deaths to date in Arlington since the start of the pandemic. Breaking down the cases, there were 17 cases in August, 30 in September, 66 in October, and 181 in November, and as of December 15, 2020 169 cases in December. Director Waden stated that this is in line with the increasing numbers seen across the Commonwealth.

The contact tracing program is continuing to handle all Arlington COVID-19 cases and contact tracing in-house. There are now two contact tracers on duty Monday- Thursday and one contact tracer on duty Friday – Sunday.

Arlington ran a pilot COVID-19 testing program December 8 -10 at the Ed Burns Arena with the help of Armstrong Ambulance for all Arlington residents and employees. There was a \$90 fee for the testing. This pilot program was created in response to reports of inaccessible testing from the community. The same week of the pilot program, the MA Department of Public Health (MDPH) expanded testing availability at its Stop the Spread testing sites across the Commonwealth. As a result of this expansion

and increased testing accessibility through the State, the pilot program will not be continued until further notice.

Director Waden reported a regional rollback of certain sectors that went into effect in Arlington on December 16, 2020. This rollback was a response to increases in COVID-19 cases in Arlington and across the State. Director Waden discussed all sectors affected by the rollback, which can be found [here](#), in the Town's COVID-19 update dated December 14, 2020.

Public Health Nurse Jessica Kerr reported that there was an update in quarantine guidance adopted by MDPH, and as a result Arlington has started using this guidance. Now, an individual identified as a contact of a COVID-19 positive individual can be released from a strict quarantine eight days after their exposure if they get a negative test result on day five or later of their quarantine and so long as they have not developed COVID-19 symptoms, which they must continue to monitor for through their 14-day quarantine period. Or, an individual can be released from a strict quarantine 11 days after their exposure if they have not developed COVID-19 symptoms, which they must continue to monitor for through their 14-day quarantine period. The reasoning for this change resulted from data supporting a lack of infection developing after five-eight days since a known exposure. The update also was adopted to ensure better compliance with quarantine guidelines.

### 3. Public Health Nurse Update

Nurse Kerr reported that, as a result of flu vaccination clinics held by the Department, 600 Arlington residents were vaccinated for the flu. The Department's flu clinics were geared for vaccinating residents 18 years of age and younger to comply with the State's mandated flu vaccine for every school-aged child by December 31, 2020. However, as a result of partnering with the Council on Aging, through flu vaccination clinics in senior housing building and home visits, 200 senior residents were vaccinated. Other populations such as the Fire Department, the Department of Public Works, and homeless individuals were also vaccinated. The Department partnered with Arlington public school nurses to vaccinate students outside of the scheduled flu clinics.

### 4. Hearing: 2013 Food Code Variance Request – Ginger Exchange Express (1181 Mass Ave)

This hearing was tabled until a later meeting as the application was not present for the hearing.

### 5. Hearing: Regulation Restricting the Sale of Tobacco Products and Nicotine Delivery Products

Inspector Martin reported the following updates to the draft Regulation Restricting the Sale of Tobacco Products and Nicotine Delivery Products:

1. Removed the waiting list
2. Removed smoking bar language
3. Updated language in the violations section to be consistent with state regulations

A discussion followed regarding the differences between State and local regulations pertaining to violation suspension periods. Director Waden reminded the Board that Arlington has historically been more restrictive than the State and surrounding communities regarding the sale of tobacco and nicotine

delivery products in order to provide the highest level of protection to the health of the Arlington community.

Dr. Walsh Condon and Dr. Fallon agreed that Arlington should continue to be more stringent and expressed their belief that the violation suspension period structure under the State regulation should be updated to mirror the existing Arlington violation suspension period structure.

#### 6. Hearing: Proposed 2021 Board of Health Meeting Schedule

The proposed 2021 Board of Health meeting schedule was discussed. Dr. Walsh Condon reported that the proposed dates and times work well for her. Dr. Fallon agreed, reporting that he is happy with the meeting time remaining at 2:00 pm.

Director Waden reported that the Health Department Office moved from the ground floor of the Senior Center, 27 Maple St, to the second floor of the building.

Motion made by Kevin Fallon, which was seconded by Marie Walsh Condon to accept the proposed 2021 Board of Health meeting schedule.

#### 7. Updates: Environmental Health

Inspector Martin reported that the Department is conducting emergency environmental health inspections, but is trying to resolve matters over the phone due to the surge in COVID-19 cases. Various environmental health permits re being reissued, such as body art, waste hauler, and tobacco permits. Inspector Martin reported that the Depart issued a fine to a tobacco retailer for a menthol tobacco violation. The fine was in the amount of \$1,000.

Director Waden reported that Health and Human Services Office Manager, Laura Munsey, is changing roles and will be working in the Treasurer's Office. Dr. Walsh Condon wished Ms. Munsey the best of luck in her new role.

#### 8. Updates: Restaurants

Inspector Martin informed the Board that routine food inspections continue to be conducted by contracted food inspections. He reported that the Department is continuing to renew food permits and that Inspector Jean has been working on this.

#### 9. Public Comment

Mr. Herbert Ang, a member of the public, commented that he believes the next three month swill be pivotal for the future of the COVID-19 pandemic. Mr. Ang expressed concern for protecting the health and safety of Arlington's senior population, especially due to large senior population in town, in part due to the number of senior housing buildings and long term care facilities in town. Mr. Ang reported that he was happy with how Arlington, Lexington, and Lincoln are responding to the pandemic. Dr. Fallon and Dr. Walsh Condon thanked Mr. Ang for his comments.

Dr. Marie Walsh Condon concluded the Board of Health's agenda for the meeting.

A Motion to adjourn was made by Dr. Fallon, seconded by Dr. Walsh Condon.  
Roll-call vote to close the Board meeting.

1. Marie Walsh Condon, Aye
2. Kevin Fallon, Aye

Meeting adjourned at 4: 55 pm.

DRAFT





## **Town of Arlington, Massachusetts**

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### **COVID-19 Situational Update**



## **Town of Arlington, Massachusetts**

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**Public Health Nurse Update**



## Town of Arlington, Massachusetts

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### Variance Request - Ginger Exchange

#### ATTACHMENTS:

	Type	File Name	Description
▢	Reference Material	Ginger_Exchange_Variance_Request.pdf	Ginger Exchange



Town of Arlington  
Department of Health and Human Services  
Office of the Board of Health  
27 Maple Street  
Arlington, MA 02476

Tel: (781) 316-3170  
Fax: (781) 316-3175

To: Board of Health Members  
From: Kylee Sullivan, Health Compliance Officer  
Date: January 14, 2021  
RE: Ginger Exchange Express (1181 Massachusetts Avenue) – Variance Request

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An establishment undergoing a plan review application, Ginger Exchange Express, has applied for a variance in accordance with the 2013 FDA Food Code, section 3-502.11. The establishment intends to use acidification, through the use of a vinegar solution, to render cooked rice a non-time/temperature control for safety (non-TCS) food. The variance request was accompanied by a Hazard Analysis and Critical Control Points (HACCP) plan, which follows for your review. A rice sample has been validated by a local food testing laboratory with a pH of 4.05, less than the target of 4.1. A recent test of the sushi rice at the Ginger Exchange Express Watertown location determined, that with the provided recipe, the sample had a pH of 3.82.

I recommend granting this variance based upon compliance with the information provided in the plan review application and variance request.



## SUSHI RICE VINEGAR

Yield: 19 Quarts

Ingredient	Amount
Rice Vinegar, Mizkan (4.2% acetic acid)	10 quarts
White Sugar	7 quarts
Rice Wine, Mirin	1 quart
Salt	1 quart
Lemon, cut in half	3 pieces
Orange, cut in half	1 pieces

### Instructions:

1. Combine all the ingredients (except for the lemons & oranges) into a clean, designated container for sushi rice vinegar. Mix well until sugar and salt are well dissolved into the solution.
2. Squeeze the juice from the lemons and oranges into the vinegar solution. Strain the seeds.
3. Allow the vinegar to sit in the cooler for a day or two.

## SUSHI RICE

Yield: 12 Quarts

Ingredient	Amount
Short-Grain Sushi Rice	4 quarts
Cold Water, tap	4 quarts
Sushi Rice Vinegar (from recipe above)	4 cups

### Sushi Rice Cooking:

1. Cover the rice in cold water and soak for 30 minutes.
2. Wash the rice thoroughly in cold water, changing the water 3 times or until the water runs clear.
3. Strain the rice and put in the electric rice cooker.
4. Add 4 quarts of water to the strained rice in the rice cooker.
5. Cover cooker and price time for 50 minutes.
6. When done, transfer the cooked rice immediately to a large mixing bowl.

### Acidification of the Sushi Rice:

1. Using a large stainless steel spoon, thoroughly loosen up the rice.
2. While slowly sprinkling the sushi rice vinegar evenly over the fresh cooked rice, run the large spoon through the rice in a cutting motion (from side-to-side), then from top to bottom for 10-20 minutes. (Note: When "cutting" the rice, never mash or stir the rice.)
3. Transfer the acidified rice to the designated 3" deep container and ensure properly spread out in a thin layer for cooling.
4. Transfer to rice warmer for service. Ensure to pH test and log for each batch of sushi rice made!
5. The pH value for our sushi rice is 4.1, if the batch is tested higher than that, continue to add the sushi rice vinegar until it reaches a pH of 4.1.
6. Sushi rice must be used within 24 hours and must be discarded beyond that timeframe.

# Check List for Sushi Bar Operations

## Receiving

**All food is obtained from an identifiable, approved source.** The source or supplier should be operating in accordance with applicable food safety requirements. Source identity includes the name and address of the immediate supplier. Identity of the supplier provides traceability of the food sources which can be important in food safety decisions. No seafood from a recreational fisherman or other non-approved sources is used in the sushi operations!

All seafood, including fish, shellfish, crustaceans, eggs (roe) and surimi comes from a source that operates under a HACCP plan. Evidence for such a source can include a letter from the supplier that indicates compliance with any pertinent HACCP requirements.

## Food Storage

All foods should be protected from contamination and stored in a manner to reduce or prevent bacterial growth that could promote spoilage or potential food safety problems. Food storage can involve items held at room temperature or in refrigeration or freezers. These items may require further preparation or packaging, or they could be ready-to-eat as raw or previously cooked foods. Raw ingredients and raw, unprepared foods should be stored segregated from finished products or ready-to-eat foods. It is best to segregate these items in separate storage units. Proper packaging and placement is necessary when these items have to be stored in the same unit. Storage can include temperature control units used to hold perishable foods.

### **The storage unit(s) are clean and orderly.**

Products are contained and/or covered for protection.

Containers of sushi products or ingredients that are removed from the original (identified) packages are relabeled, marked for identification and dated.

Ready-to-eat items and items ready-for-display are segregated from products that require further handling or processing.

Products are not stacked without adequate support and means to prevent any leakage between products.

Drippage is prevented in or on package products due to condensation, cooler pan leaks or other wet sources.

Products are stored above the floor (6 in.) and away from walls and the ceiling. Storage includes containers, shelves, supports, pallets or other materials that do not absorb water and can be easily cleaned.

The schedule for product rotation should use a 'First-in First-out' rule (FIFO).

**Display counters are not considered storage units and should not be used to store raw ingredients. Display counters for sushi should be maintained at or below 41°F (5°C).**

**Refrigeration unit(s) are operating to assure the food can be maintained at or below 41°F (5°C).**

**Frozen storage unit(s) are operating to assure the frozen foods are solidly frozen and maintained preferably at or below 0°F (-18°C).** Freezing to kill potential parasites requires frozen storage at -4°F (-20°C) or below for 7 days (total time), or freezing at -31°F (-35°C) or below until solid and stored at -31°F or below for 15 hours, or freezing at -31°F or below until solid and stored at -4°F or below for 24 hours.

**Routine monitoring for proper refrigerated storage unit temperatures involves use of a continuous time-temperature recording device or by periodic checks with a calibrated thermometer.** All recorders and thermometers are calibrated periodically or as needed (Appendix 3 - Calibrations). When storage conditions above 41°F (5°C) are detected, an evaluation is conducted of all products stored in the unit. The evaluations will record considerations for the actual temperature of the products and duration of exposure. All unacceptable temperature abused, off-color, off-odor, off-condition, out-of-date or otherwise suspect product is discarded.

**Frozen products are thawed under refrigeration at or below 41°F (5°C).** Thaw in a manner that prevents cross-contamination with other refrigerated foods. If more rapid thawing is necessary, the products are placed in clean flowing water no warmer than 70°F (21°C) **only until thawing is complete.** Once product is thawed and before exceeding 41°F (5°C), it should be processed or returned to proper refrigerated storage. Packaging is recommended to protect the product from direct contact with the thaw water. If thawing requires direct contact of water with the food, the procedure should be conducted in a clean and sanitized sink or container that is designated and dedicated to this operation. Thawing is not conducted in standing water, at room temperature or in running water warmer than 70°F (21°C) or at room temperature.

### **Preparation – Sushi**

**The work area, facilities and utensils should be designated or dedicated to the sushi operations.** If it is necessary to share work space and facilities, a schedule of operations, personnel traffic, product traffic and cleaning should be planned to prevent potential cross-contamination of the ready-to-eat sushi products.

**Standard Operating Procedures for basic sanitation and food safety are used and documented daily (Appendix 4 - Daily SOP's Check List).**

**Bamboo and plastic mats are lined with plastic film and rewrapped within 4 hours of continuous use and between contact with different sushi products.** All mats are cleaned and sanitized daily.

**The preparation schedule should be arranged to prevent the exposure of potentially hazardous foods for more than 4 hours outside of refrigeration.**

**Fruits and vegetables should be washed before cutting for use in sushi. Any cutting surface should be cleaned to avoid cross-contamination before proceeding with further processing for the sushi.**

### **On-Site Preparation of Sushi Rice**

Special care is taken in preparation of the rice used with sushi to prevent potential bacterial growth while assuring the rice can still be formed into balls and rolls. Bare hand contact should be minimized to prevent cross-contamination that can grow and release toxins unless the rice is preserved or refrigerated. Refrigerated rice is more difficult to form for sushi. For this reason, sushi rice should be carefully protected during handling without refrigeration.

Proper acidification of cooked rice with vinegar recipes helps preserve the rice for temporary handling at temperatures above 41°F (5°C), but the acid level, measured by pH, should be carefully monitored for each batch. It is best to acidify the rice when it is warm to assure better mixing and penetration of the acid solution.

**The production time and final acid level (pH) is recorded for each batch of sushi rice.**

According to the Ginger Exchange acidified rice recipe, the targeted pH is 4.1.

Properly acidified rice is not considered a potentially hazardous food.

At the Ginger Exchange – Watertown location, sushi rice will be washed in the basement prep area and then brought upstairs to be cooked (in the designated rice cooking area), acidified, tested for pH, and held for service.

### **DISPLAY**

Display involves holding the finished products in temperature control units for a specified duration and condition for public sale. Originally, preparation of sushi was for immediate consumption. Retail preparation and display introduces more prolonged holding that should be controlled and monitored to assure product safety before consumption.

**The display unit maintains the sushi products at or below 41°F (5°C).**



## APPENDICES

1. Food Safety Hazards
2. Sushi Rice
3. Calibrations
4. Daily SOP Check List

## Appendix 1

## Food Safety Hazards – Sushi

The following information and list of fish species with potential seafood safety hazards is based on FDA's "Fish & Fisheries Products Hazards & Controls Guidance" available in third edition (June 2001) from <[www.ifasbooks.ufl.edu](http://www.ifasbooks.ufl.edu)> or by phone 800-226-1764 as publication no. SGR-121 (\$20) or it can be viewed at [www.cfsan.fda.gov/~comm/haccp4.html](http://www.cfsan.fda.gov/~comm/haccp4.html). The retail processing of sushi must assure the use of proper controls to prevent, eliminate or reduce these potential hazards. The controls are often a shared responsibility between the supplier and retailer.

Fish:

The list of potential fish hazards includes live parasites, elevated histamine, the natural toxin, ciguatera, and no hazard listed. The listing is by common names of certain related fish species. Retailers should consult the FDA Hazards Guide for the specific fish species in question. Species listed with concerns for live parasites would require freezing either by the supplier or retailer prior to serving a raw ready-to-eat food.\* For tuna, the concern for parasites is distinguished by species. The larger tuna (yellowfin, bluefin, blackfin, bigeye, and albacore) do not present a significant parasite problem that would require freezing prior to use in sushi.

Fish Type	Parasites	Histamine	Ciguatera	No Hazard
Bass, Sea	×			
Bluefish		×		
Cod	×			
Corvina	×			
Eel				×
Flounders	×			
Grouper	×		×	
Halibut	×			
Jacks	×	×	×	
Mackerels	×	×		
Mahi Mahi		×		
Marlin		×		
Perch, Ocean	×			
Pollock	×			
Pompano			×	
Salmon	×			
Salmon, Farm-Raised				×
Sea Trout	×			
Snappers	×		×	
Sole	×			
Rainbow Trout	×			
Tuna – small*	×	×		
Tuna – large*		×		
Turbot	×			
Wahoo		×		
Yellowtail				×

Crustaceans (Shellfish):

**Crab, Lobster and Shrimp** - typically supplied as previously cooked items that are subject to bacterial cross-contamination after cooking. These items can include surimi based products such as imitation crab meat made from fish. Retailers should question the processing procedures, post-processing conditions, and sanitation records prior to selecting a supplier.

Mollusk (Shellfish):

**Clams, Oyster and Mussels** - must be harvested from approved waters and handled by certified dealers that maintain harvest tags on shellstock or labels on the shucked products to identify the product harvest locations and dates. Retailers must check for the tags or label information on all deliveries of shellstock or shucked meats (meat removed from the shell). The shellstock tags must be stored in their retail establishment for 90days. Abalone is included in this group but does not require tags.

**Conch, Whelks, Octopus, Squid and Urchin** - typically supplied as raw shucked meat (meat removed from the shell) that is subject to bacterial contamination during processing. Harvest tags are not required but suppliers should assure harvest from safe sites. Retailers should determine the processing and sanitation conditions.

## Biological

### Hazard: Parasites

**Problem:** Consumption of certain raw seafood that may contain 'live' parasites that are naturally found in certain fish and could infect consumers.

**Controls:** Freezing or cooking of the fish or seafood product before consumption. According to the FDA's Food Code, seafood is properly cooked when it reaches an internal temperature of 145°F (63°C) for 15 seconds.

Freezing to kill potential parasites requires frozen storage at -4°F (-20°C) or below for 7 days (total time), or freezing at -31°F (-35°C) or below until solid and stored at -31°F or below for 15 hours, or freezing at -31°F or below until solid and stored at -4°F (-20°C) or below for 24 hours.

### Hazards: Bacterial and Viral Pathogens

**Problem:** Certain bacteria, i.e., *Salmonella*, *Listeria* and *Vibrio* spp. and certain viruses, i.e., Hepatitis A, noroviruses and others, can contaminate and, in the case of bacteria, grow on ready-to-eat sushi products due to previous handling of the ingredients.

**Controls:** Ensure that ingredients come from approved sources, monitor condition of incoming products, maintain and monitor proper temperatures and time in storage and preparation; properly acidify the sushi rice, practice proper hygiene, and monitor SOP's for sanitation.

## Chemical

### Hazard: Histamines

**Problem:** Certain fish are prone to develop an elevated histamine content, the result of bacterial degradation of histidine, if they are thermally abused after harvest and during further

handling. They can cause temporary illnesses in some people following consumption of the raw or cooked fish.

**Controls:** Proper handling time and temperatures that provide immediate and proper refrigeration or freezing of the fish as evident in a suppliers HACCP program, and continuing refrigeration or frozen storage until consumed. Retailers should examine each fish or fish portions carefully for signs of thermal abuse or initial decomposition. Questionable fish and fish with a temperature in excess of 41°F should be rejected.

#### **Hazard: Ciguatera**

**Problem:** A natural toxin that can accumulate through the normal food chain of certain fish that can cause illness in some consumers when the fish is eaten raw or cooked.

**Controls:** Do not use certain fish species when harvested from known or designated areas that are problematic for ciguatera. The original producer or supplier's HACCP program should monitor to prevent harvest and use of such fish. Potential problems cannot be detected by sensory judgments of the raw or cooked fish.

Since Ginger Exchange Watertown uses farm-raised salmon, the FDA defines farm-raised salmon as "No Hazard" and, therefore, does not need to follow the 7-day freezing method required for non-farm raised salmon.

All other types of fish/seafood carried that require freezing are done by the supplier and arrive to us in a frozen state.

Ginger Exchange carries the larger tuna (yellow fin or blue fin depending upon market prices), which does not need freezing.

Special care is taken in preparation of the rice used in sushi to prevent potential bacterial growth while assuring the rice can still be formed into balls and rolls. Heat during the cooking of rice can activate certain bacterial spores that can grow to be toxic unless the rice is preserved or refrigerated. Refrigerated rice is more difficult to form for sushi. Acidification of cooked rice with vinegar recipes helps preserve the rice for temporary handling at temperatures above 41°F (5°C), but the acid level, measured by pH, must be carefully monitored for each batch.

### Preparation of the Sushi Rice (white)

#### **The work area should include:**

A dedicated or designated sink and table for preparation of the rice and sushi should be cleaned and sanitized before handling the food. A designated sink should be segregated from other concurrent food handling activities. Use of single-use gloves to prevent bare hand contact with ready-to-eat food.

Clean and properly supplied hand washing facilities.

Orderly storage of clean, sanitized containers and utensils, i.e., rice bowls and shamoji for handling the rice.

A written recipe that specifies:

The amount of rice and water prior to cooking, and the cook schedule. The cooked rice and vinegar solution is to be thoroughly mixed to acidify the rice to an initial target pH of 4.1. It is best to acidify the rice when it is warm to assure better mixing and penetration of the acid solution.

The vinegar solution, with salts and sugar. It should be made fresh for use or from a designated container labeled to identify the contents, concentration and age of the vinegar solution to assure a proper acidifying formulation.

A clean mixing bowl deep enough to allow adequate mixing without clumping, yet shallow enough to allow proper cooling. It is best to have less than 4 inches depth in the rice for proper cooling.

### Measuring & Recording pH of Sushi Rice

Conduct the pH test within 30 minutes after acidification of the cooked rice and as often as necessary to assure a targeted pH of 4.1.

Make a rice slurry by gathering a 1/4 cup sample of the cooked, acidified rice taken from various locations in the batch and add 1/4 cup of distilled water in a clear plastic or metal blend cup (Do not use glass containers in the food preparation area). Blend the slurry for approximately 20 seconds to create a thorough mix.

Insert a pH probe or paper into the liquid portion of the slurry. Repeated measurements with a new slurry from the same batch of rice are recommended to assure a proper reading (Appendix 3 - Calibrations)

Record the measurement(s).

## Brown Rice

Typically this rice is not acidified since the harder surface coating on the brown rice is difficult to penetrate with typical acid solutions. In the non-acidified condition, cooked rice is considered a potentially hazardous food that must be maintained at a temperature greater than 140°F (60°C) or at or below 41°F (5°C). For cooling, this potentially hazardous food should be cooled within 2 hours from 140°F (60°C) to 70°F (21°C); and within 4 hours from 70°F (21°C) to 41°F (5°C) or below. The cooked brown rice should be chilled immediately after preparation to reduce the chance of foodborne illness.

**Acidity Monitoring Devices – pH Meters**

Devices for monitoring acidity or pH can range from complex laboratory size units to convenient hand-held battery operated units. Also, in certain situations firms can use simple pH test strips or papers. It is essential to understand the limitations and operation of these devices to assure accurate readings in food operations. The meters are preferred for their more precise readings, but the probes used with the meters should be made of unbreakable substances such as epoxys, plastics or ceramics.

**Calibration of pH Monitoring Devices**

The **pH meters** need to be calibrated immediately before use and when readings are suspect. The calibration is based on the readings from standard buffer solutions selected to provide specific pH readings. Only use buffers that have not exceeded the labeled expiration dates. Use buffers that provide readings that range about the targeted level of pH to be monitored in the food operations. For example, if the target pH is 4.1, two buffers for calibration should provide readings of 4.0 and 7.0. If the pH meter does not read the buffers correctly, make the necessary adjustment in the device according to the manufacturer's instructions or replace the device.

**Since the target for sushi rice is a pH of approx 4.1, the pH meter must be calibrated with two buffer solutions, the pH buffer solution of 4.0 and the pH buffer solution of 7.0.**

## Appendix 4

## Daily SOP Check List

Store Name: \_\_\_\_\_

Storage		Time/Temp	Time/Temp	Time/Temp	Time/Temp
Refrigerators (°F/Time)		°F	°F	°F	°F
Freezers (°F/Time)		°F	°F	°F	°F
Display		Time/Temp	Time/Temp	Time/Temp	Time/Temp
Display temperature (°F/Time)		°F	°F	°F	°F
Clean and Orderly. Food in good condition and properly labeled.					
Sushi Rice Preparation	Prep Time				
	Rice pH				
	Lot #				
<b>SOP Check List</b>					
Work Area		Comments			
Orderly - clean and sanitize tables, countertops, and sinks. Orderly, all work surfaces cleared. Clean floor and drains.					
Proper storage and labeling of chemicals and cleaning items.					
Wet and dry trash separate and removed from work area.					
All utensils, pots, pans, bowls, cutting boards, cooking or heating equipment properly cleaned and sanitized.					
pH meter and recorder available and calibrated					
Personnel					
Personnel Health, hand-washing practices, glove use, clean and well maintained outer garments, proper hair covering, and no jewelry.					
Food Storage					
All food protected, dated and labeled properly.					
Refrigerators and freezers clean, orderly and operating correctly.					
		Pre-Op	Time	Post-Op	Time
Employee Initials					
Manager Review					



# SUSHI pH LOG

*Calibrate pH meter w/ 4.0 & 7.0 buffers. Use equal part distilled water for rice slurry. Mash rice well for slurry.*

[illegible]

## SUSHI pH LOG

*Calibrate pH meter w/ 4.0 & 7.0 buffers. Use equal part distilled water for rice slurry. Mash rice well for slurry.*

[illegible]

## CORRECTIVE ACTION LOG

Date / Time / Batch		Corrective Action Taken	Chef & MOD Signatures
Corrective Action Steps:	<ul style="list-style-type: none"><li>• Verify use of correct recipe. Verify proper use of pH meter including calibration. Remix. Retest.</li><li>• If pH of rice slurry is &gt; 4.3 &amp; rice made &lt;1 hr, add vinegar. Remix. Retest.</li><li>• If pH of rice slurry is &gt; 4.3 &amp; rice made &lt;1 hr, can immediately cool to &lt;41°F. Use standard temp controls.</li><li>• If pH &gt; 4.6 &amp; rice made &gt;1 hr, discard.</li></ul>		

## HACCP Plan for the Acidification of Sushi Rice

PURPOSE: This HACCP plan was created to hold Sushi rice at room temperature and still be in compliance with FC 3-502.11, 8-201.13, and 8-201.14

Name of Establishment:	<b>Ginger Exchange</b>	Amount of cooked rice:	12 quarts
Address:	92-98 Main Street, Watertown, MA 02472	Amount of sushi rice vinegar:	12 cups
Certified FP Manager:	Christine Chan		
Name & Address of Lab:	G&L Laboratories		
	246 Arlington St, Quincy, MA 02170		

### Sushi Rice: Using acidification to make cooked sushi rice non-potentially hazardous.

Critical Control Point (CCP)	Significant Hazard(s)	Critical Limits for each Preventative Measure	Monitoring				Corrective Action(s)	Records	Verification
			What	How	Frequency	Who			
Acidification of rice	Outgrowth of <i>Bacillus cereus</i> spores	pH of 4.1 if tested within 2 hours of prep  Upper limit pH of 4.3 if tested after 2 hours of prep	pH	With a calibrated pH meter which is accurate to $\pm 0.02$ pH	Every batch of cooked rice	Sushi chef	Verify use of correct recipe  Verify proper use of pH meter including calibration  Remix rice and retest pH  <u>If &gt;1hr since made</u> , discard the rice  <u>If &lt;1hr since made</u> , cool immediately or add additional vinegar mixture re-mix and retest pH  <u>If &lt;1hr since made</u> , cool to <41°F and use standard temperature controls  If daily pH levels are consistently above lab validated pH, replace pH meter and verify pH levels. If readings are still similar, resubmit for pH lab testing.	Daily log of pH meter calibration  Record pH of every batch in pH log  Maintain log for 30 days  Corrective actions recorded in log  Lab test results kept 1 year	<b>Short term:</b> PIC will review records and pH log daily for calibration, testing, and corrective actions  <b>Long term:</b> pH of recipe will be revalidated by lab every 12 months or whenever the recipe changes  Modifications made as needed  Annual review of HACCP Plan

This recipe will be verified every twelve months by		to produce a rice mixture with a pH of 4.1			
See attached Lab report from Food Laboratory: <b>G&amp;L Laboratories</b>					
Signature of CFPM:					
Initial Date:					
Recipe Revision Date:					
Annual Review Date:		HACCP Plan and variance approved _____ yes _____ no _____			
N/A					
TRAINING LOG for SUSHI Chefs					
Name	Date	Completed Training w/ Manager Sign Off			
		Reviewed <b>Sushi Bar Food Safety Training</b>	Reviewed <b>Checklist for Sushi Bar Operations</b>	<b>Passed how to calibrate the pH meter and measuring with pH meter</b>	<b>Reviewed HACCP Plan and proper completion of pH log</b>

*Champ*® is a rugged pH tester with replaceable electrode and renewable reference junction. The instrument can be calibrated at one point by the user, simply acting on the calibration trimmer.

*Champ*® is in compliance with the CE directives.

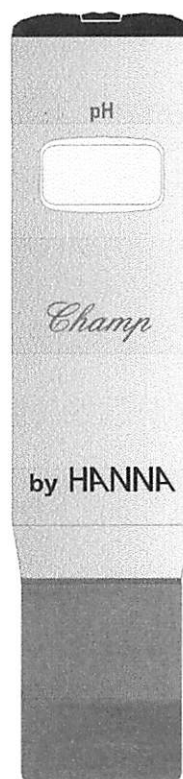
*Champ*®  
**HI 98106**  
**Pocket-sized pH Meter**

#### SPECIFICATIONS

Range	0.0 to 14.0 pH
Resolution	0.1 pH
Accuracy (@20°C/68°F)	±0.2 pH
Typical EMC Deviation	±0.1 pH
Calibration	Manual, 1 point
Environment	0 to 50°C (32 to 122°F); 95% RH
Battery Type	4 x 1.5V alkaline
Battery Life	approx. 800 hours of use
Dimensions	175 x 41 x 23 mm (7.9 x 1.8 x 1")
Weight	78 g (2.7 oz.)

#### ACCESSORIES

HI 73106	Spare electrode
HI 70004P	pH 4.01 solution (25 x 20 mL)
HI 70007P	pH 7.01 solution (25 x 20 mL)
HI 70010P	pH 10.01 solution (25 x 20 mL)
HI 7004M	pH 4.01 solution, 230 mL bottle
HI 7007M	pH 7.01 solution, 230 mL bottle
HI 7010M	pH 10.01 solution, 230 mL
HI 70300M	Storage solution, 230 mL bottle
HI 7061M	Cleaning solution, 230 mL bottle
HI 731326	Calibration screwdriver (20 pcs)



*Champ* is a registered Trademark of  
Hanna Instruments

**HANNA**  
instruments

ESTD 1965 0505

[www.hannainst.com](http://www.hannainst.com)

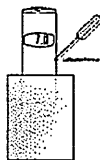
### CONDITIONING

- Remove the cap.
- To activate the electrode, immerse it in HI70300 storage solution for 2 hours.

### CALIBRATION

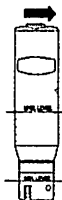
- Immerse the tester in a pH buffer solution (for example, HI 7007 pH 7.01 buffer).
- Allow the reading to stabilize and with the supplied screwdriver adjust the calibration trimmer to read "7.0" pH.

The calibration is now complete.



### OPERATION

- Remove the protective cap and turn the *Chomp*® on, by sliding the ON/OFF switch on the top of the meter.
- Immerse it into the solution to be tested without exceeding the maximum immersion level.
- Stir gently and wait for the reading to stabilize.
- After use, switch the meter off, rinse the electrode with water and store it with a few drops of storage (HI70300) or pH 7 (HI7007) solution in the protective cap. Always replace the cap after use.



### NEVER USE DISTILLED OR DEIONIZED WATER FOR STORAGE PURPOSES.

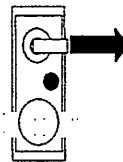
- Large differences in pH readings ( $\pm 1$  pH) could be due to lack of calibration or dry electrode.

### MAINTENANCE

The sensor should be kept moist at all times. For this purpose, always keep wet the tissue inside the protective cap.

In case of erroneous readings even after an accurate conditioning and calibration, the reference junction might be contaminated or clogged.

Pull out 2 mm (1/8") of the cloth junction to renew the electrode reference (it is recommended to cut the cloth leaving always at least 2 mm -1/8" over the reference compartment) and recalibrate the meter.



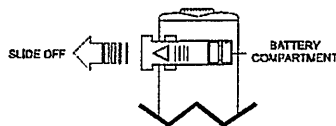
The cloth junction can be pulled out approximately 20 times. After that, the electrode should be replaced.

### ELECTRODE REPLACEMENT

For replacing the electrode contact your Dealer or the nearest Hanna Service Center.

### BATTERY REPLACEMENT

When display fades the batteries must be replaced. Slide off the battery compartment cover and replace all four 1.5V alkaline batteries while paying attention to the correct polarity.



Batteries should only be replaced in a nonhazardous area using the battery type specified in this instruction manual.

### WARRANTY

This meter is guaranteed for one year against defects in workmanship and materials when used for their intended purpose and maintained according to instructions. This warranty is limited to repair or replacement free of charge. Damages due to accident, misuse, tampering or lack of prescribed maintenance are not covered. If service is required, contact the dealer from whom you purchased the instrument. If under warranty, report the model number, date of purchase, serial number and the nature of the failure. If the repair is not covered by the warranty, you will be notified of the charges incurred. If the instrument is to be returned to Hanna Instruments, first obtain a Returned Goods Authorization Number from the Customer Service department and then send it with shipment costs prepaid. When shipping any instrument, make sure it is properly packaged for complete protection.

**G & L**  
Laboratories

◆ Water Analysis ◆ Food/Seafood Analysis ◆ Metals/Chemical Analysis ◆ Microbiological Testing

246 Arlington Street, Quincy, MA 02170

Tel: (617) 328-3663


Fax: (617) 472-0706

**REPORT****Lab. ID #: 84078****Report Date: 2/6/18**Attn: Mr. Ray Young  
Ginger Exchange Watertown  
98 Main St.  
Watertown, MA 02472

**Sample Received Date/Time:** 2/2/18, 3:50 PM  
**Sample Received Temperature:** N/A  
**Sample Collected Date/Time:** 2/2/18, 11:00 AM  
**Sample Collected By:** D.D. (Client)  
**Sample Analyzed Date/Time:** 2/2/18, 4:10 PM  
**Sample Identification:** One (1) sample labeled:  
1) Sushi Rice

**TEST RESULTS:**

<u>Test</u>	<u>Unit</u>	<u>Result</u>	<u>Method Reference</u>
pH (10% Soln)	s.u.	4.05	AOAC International

Report reviewed  
and approved by:  
Lab. Director Signed Date

## REPORT

**Lab. ID #: 95684****Report Date: 9/9/20**

Attn: Mr. Ray Young  
Ginger Exchange Watertown  
92-98 Main St.  
Watertown, MA 02472

**Sample Received Date/Time:** 9/4/20, 4:30 PM  
**Sample Received Temperature:** N/A  
**Sample Collected Date/Time:** 9/4/20, 4:00 PM  
**Sample Collected By:** R.Y. (Client)  
**Sample Analyzed Date/Time:** 9/4/20, 5:00 PM  
**Sample Identification:** One (1) sample labeled:  
1) Sushi Rice

**TEST RESULTS:**

<u>Test</u>	<u>Unit</u>	<u>Result</u>	<u>Method Reference</u>
pH (10% Soln)	s.u.	3.82	AOAC International

Report reviewed  
and approved by:

 9/10/20

Lab. Director

Signed Date









GOOD PEOPLE • GREAT SEAFOOD • Since 1887

### HACCP Certificate of Compliance

January 1, 2020

Attn: HACCP Coordinator/ Quality Control Manager

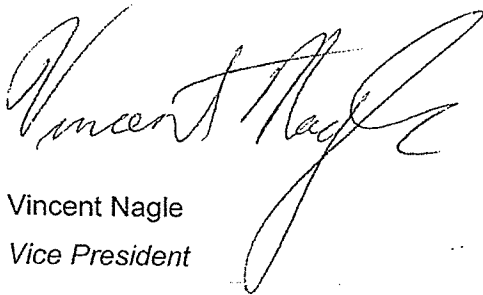
This letter certifies that John Nagle Co. continues to operate under HACCP guidelines and has since December 18, 1997 according to the mandate issued by the Food and Drug Administration under regulations 21 CFR 123 and CFR 117. Our Boston facility has been issued a registration number by the FDA as required by the Bioterrorism Act. As the FDA has recommended for security purposes, we do not publish our registration number as a company policy.

John Nagle Co. has implemented Standard Sanitation Operating Procedures (SSOP), conducted a Hazard Analysis of all seafood operations, identified Critical Control Points, and developed a HACCP plan in accordance with FDA guidelines.

In accordance with FDA Food Code 2017 Chapter 3- 402.11, all of our fresh farm raised species are fed commercially made pelletized diets free of live parasites and are not fed wet diets made from processing waste or by-catch fish. In addition, these fish are raised in open water cages/pens or land-based farms using ponds or tanks and comply with FDA regulations for proper use of all therapeutics and vaccines.

Please file this as part of your HACCP records. John Nagle Co. looks forward to serving your seafood needs and supplying you with the best HACCP protected seafood available.

Sincerely,



Vincent Nagle  
Vice President





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John Nagle Co.  
306 Northern Ave  
Boston, MA 02210

**Parasite Control Certificate of Compliance**

January 4, 2020

Attn: HACCP Coordinator/ Quality Control Manager

In accordance with FDA Food Code 2017 Chapter 3- 402.11, all of our whole fresh farm raised species are fed commercially made pelletized diets free of live parasites and are not fed wet diets made from processing waste or by-catch fish. In addition, these fish are raised in open water cages/pens or land-based farms using ponds or tanks and comply with FDA regulations for proper use of all therapeutics and vaccines.

Please file this as part of your HACCP records. John Nagle Co. looks forward to serving your seafood needs and supplying you with the best HACCP protected seafood available.

Sincerely,

Julia Poust  
SQF Lead Practitioner





NSF Certification, LLC

789 Dixboro Rd.

Ann Arbor, MI 48105

# Certificate Of Registration

**John Nagle Co.**

306 Northern Ave  
Boston Massachusetts 02210 United States

is registered as meeting the requirements of the:

**SQF Food Safety Code for Manufacturing, Quality  
Edition 8.1**

Certification Details:	
Date of Decision: Nov 06, 2019	Date of Expiry: Dec 17, 2020
Date of Audit: Oct 16, 2019	Date of Next Audit: Oct 03, 2020
Certificate Number: 109088	Certification Type: Unannounced

## Registration Schedule:

Scope of Registration (*Food Sector Categories*): 9 Seafood Processing

Certified Products: Boneless Salmon Filets, Boneless Groundfish Filets, Sword and Tuna Loins



One world. One standard.

SQF Institute is a division of the Food Marketing Institute (FMI).



*Tom Chestnut*

Tom Chestnut  
Senior Vice President, Global Food Division

Authorized by

*Robert Prevondar*  
Robert Prevondar  
Global Managing Director, Supply Chain Food Safety

Issuing Officer

CERTIFIED  
SUSTAINABLE  
SEAFOOD

MSC

www.msc.org



**CERTIFICATE NO:**

MSC-C-50597

**ISSUE DATE:**

17-April-2017

**EXPIRY DATE:**

16-April-2020

**MRAG AMERICAS, INC.**  
8950 MLK Jr. St. N, Suite 202  
St. Petersburg FL 33702  
Tel: 727-563-9070  
Fax: 727-563-0207

www.mragamericas.com  
certification@mragamericas.com

This Certificate is the property of MRAG Americas, and its use is subject to conformance with the standards of the Marine Stewardship Council.

# Certificate of Conformity

## MSC Chain of Custody

**MRAG Americas certifies that**

John Nagle Company  
306 Northern Avenue  
Boston, MA 02210  
USA

**meets the Marine Stewardship Council (MSC) Chain of Custody Standard.**

**Version No. Default Version 4.0, 20 February 2015**

*Please refer to the MSC website  
for the most up-to-date  
scope of this Certificate:  
<http://cert.msc.org/supplierdirectory>*

**Certificate Issued by:**  
MRAG Americas Certification Committee

*This certificate authorizes the holder to, after  
approval from MSC, apply the MSC ecolabel to fish  
and fish products that are bought as MSC-certified  
and within the scope of this certification.*

MRAG Americas  
Accreditation No.  
ACC-MSC-014

**Signature**

**MRAG**  
**Americas**



## Town of Arlington, Massachusetts

---

### Variance Request - Maruichi Japanese Food and Deli

#### ATTACHMENTS:

	Type	File Name	Description
📎	Reference Material	Maruichi_Variance_1-20-2021.pdf	Maruichi



Town of Arlington  
Department of Health and Human Services  
Office of the Board of Health  
27 Maple Street  
Arlington, MA 02476

Tel: (781) 316-3170  
Fax: (781) 316-3175

To: Board of Health Members  
From: Padraig Martin, Lead Health Compliance Officer  
Date: January 13, 2021  
RE: Maruichi Japanese Food and Deli (1398 Massachusetts Avenue) – Variance Request

---

Maruichi Japanese Food and Deli has applied for a variance in accordance with Food Code 3-502.11. The establishment intends to use acidification, through the use of a vinegar solution, to render cooked rice a non-time/temperature control for safety (non-TCS) food. The variance request was accompanied by the required Hazard Analysis and Critical Control Points (HACCP) plan, which follows for your review. A rice sample has been validated by a local food testing laboratory with a pH of 4.08, less than the target of 4.2.

# HACCP Plan for the Acidification of Sushi Rice



Maruichi Japanese Food and Deli  
1398 Massachusetts Ave  
Arlington, MA 02476

# HACCP for Acidification of Sushi Rice

- I. Overview
- II. Standard Operating Procedures (Operational Procedures)
  - a. Receipt of Materials
  - b. Processing
  - c. Storage Procedures
  - d. pH Testing Procedures
  - e. Labeling
- III. HACCP Plan Summary Table
- IV. Flow Diagram
- V. Documentation
  - a. Employee Personal Hygiene Statement
  - b. Corrective Action Plan
  - c. Training and PIC Certification Records
  - d. HACCP Recipe
  - e. pH Reports from certified laboratory
  - f. Instructions manual for pH meter
  - g. Fish List Summary
  - h. Parasite Destruction for Sushi Fish
  - i. Sushi Menu
  - j. Glossary
- VI. Verification Records
  - a. Daily pH Test Results
  - b. Annual pH Test Results from certified food laboratory
  - c. Corrective Action Logs



# HACCP for Acidification of Sushi Rice

## Overview

### A. Description of Product:

Rice for sushi that is to be prepared in advance and held in a refrigerated display and packaged for retail sale.

### B. Methods for pH Control – acidification:

Vinegar mixture added to cooked rice for acidification. (See Recipe)

### C. Operational Procedures:

#### 1. Follow Recipe (see recipe).

#### 2. Description of Designated Area and Equipment:

Sushi rice cooked in rice cooker and mixed with shari-su (vinegar mix) in the kitchen. Rice is then kept covered in a food grade sushi rice container.

#### 3. Cleaning and Sanitizing Procedures:

All food contact surface and utensils are cleaned, rinsed and sanitized with a three-bay sink that will be set up properly and used with quaternary ammonium sanitizer from the sanitizing solution. Quaternary ammonium sanitizer used for ware-washing in the three-bay sink will be at the proper concentration as indicated by the manufacturer and concentration will be verified by use of a sanitizing test kit. Sanitizing chemicals to be provide by Cintas.

#### 4. Recipe will be verified by certified food laboratory (report enclosed) and will be verified on an annual basis. Laboratory test results from food laboratory shall be maintained on file for one year.

# HACCP for Acidification of Sushi Rice

## Standard Operating Procedures (Operational Procedures)

### A. Receipt of Materials

All products are inspected immediately in the receiving area and placed in the dry storage area or under refrigeration at 41 degrees Fahrenheit or below. Package integrity, pack dates, and appearance/condition are monitored. All products that are to be rejected/returned are clearly identified and separated from acceptable products.

### B. Processing

Before processing, all food contact surfaces, equipment, and utensils are cleaned, rinsed, and sanitized. Only approved food-grade equipment will be used in contact with foods. Sushi rice is prepared according to the recipe (see Recipe). Any changes to the recipe or plan will be submitted to the health department. After rice is done and cooled, the sushi chef will test the pH levels. Sushi rolls are assembled according to the recipe.

### C. Storage Procedures

Rice is kept in a food grade sushi rice container for up to 4 hours and discarded after 4 hours

### D. pH testing procedure with pH Meter

Calibrate the pH meter according to the Instructions meter for the pH meter. Verify that the buffer solution used for calibration is within the expiration date. (See enclosed instructions)

Mix rice thoroughly. Place equal parts of the acidified rice (2 ounces) and distilled water into small container. Mash the grains of rice with a clean spoon. Dip tip of the pH meter into the rice/distilled water slurry. Stir once and wait until the reading on the screen stabilizes. Record the pH reading on the log.

Logs will be maintained on file for 30 days.

### E. Labeling Procedures

Menus will be labeled according to MA regulations with a consumer advisory for all sushi containing raw or undercooked ingredients.

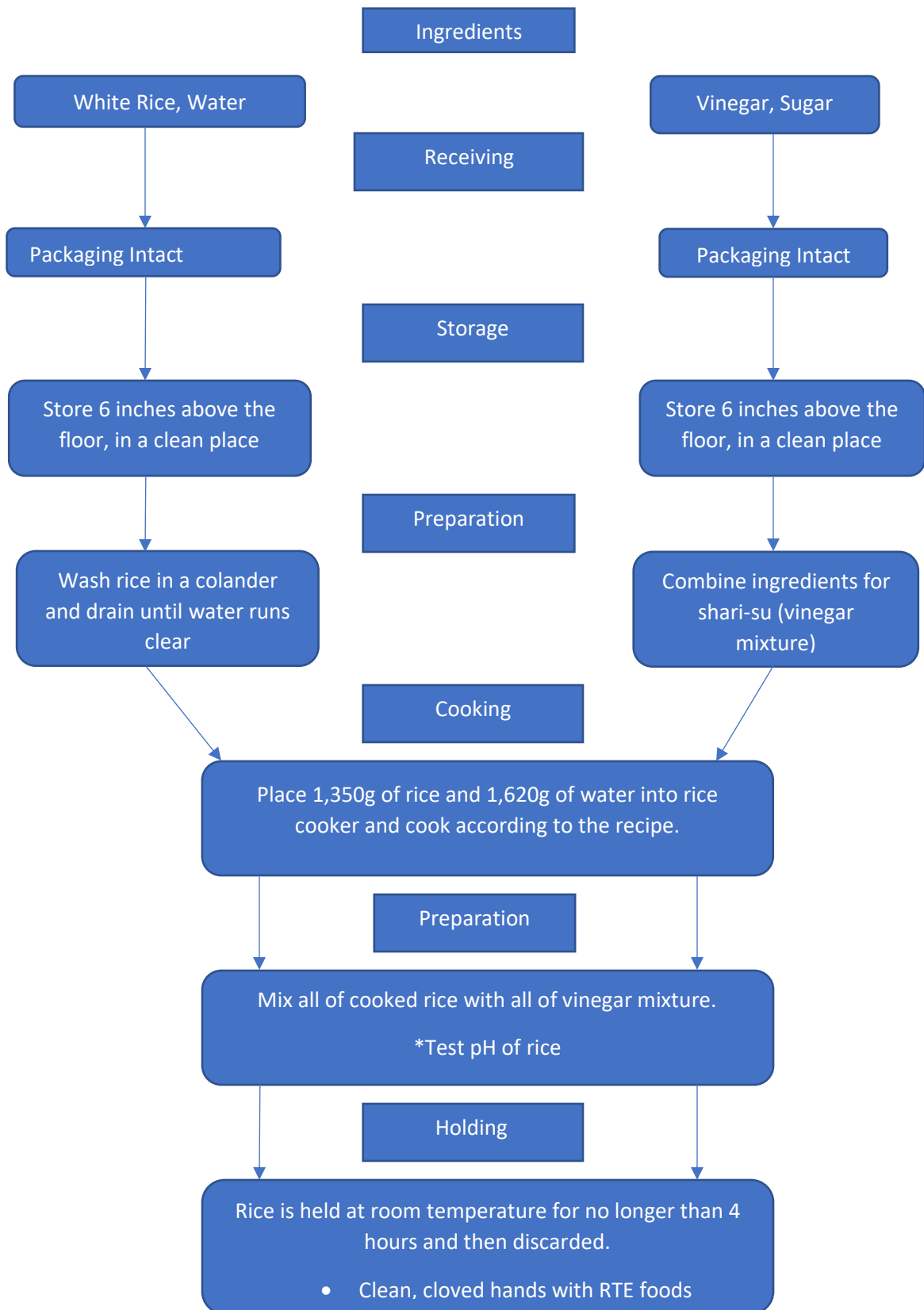
# HACCP Plan Summary for Acidification of Sushi Rice

Process Step	CCP	Biological Hazards	Critical Limits	Monitoring Procedures; Persons Responsible	Corrective Action	Verification: Persons Responsible	Records
Receiving	No	Minimal	No Contaminants, quality acceptable, TCS foods received at 41°F or lower, frozen food received frozen solid.	Visual: Any	Reject if contaminated or otherwise unacceptable	Visual: GM, KM	Documented on invoice
Storage	No	Bacterial	TCS foods stored at 41°F or lower. Frozen fish received frozen solid. Store 6" off the floor and in a manner to prevent cross-contamination	Daily ambient temperature checks for all cold holding units: PIC or designated employee	If units are not maintaining 41°F, foods will be transferred to another refrigeration unit and unit will be serviced. If products have been > 41°F for longer than 4 hours or time is unknown, they will be discarded	Visual: GM, KM	Refrigeration Logs. Corrective Action Log when necessary

Preparation /Vegetable and Fish	Yes	Bacterial	TCS foods stored at 41°F or lower. Frozen foods will be defrosted under refrigeration and stored in a manner to prevent cross contamination. Vegetables and fish will be processed on different colored cutting boards.	Food Temperature Logs and Thermometer Calibration Logs: PIC or designated employee	If foods have been discovered to be above 41°F within two hours of processing they will be transferred to another refrigeration unit. If after 2 hours or if time is unknown, they will be discarded. Corrective Action Log will be used.	Visual inspection and Log verification: GM or KM	Food Temperature Logs, Thermometer Calibration Logs, Corrective Action Log when necessary.
Preparation /Cooking	No	Bacterial	Prepare vinegar mixture and cook rice according to HACCP recipe. Add vinegar mixture to cooked rice following the instructions in the HACCP recipe for proper acidification	Visual: KM, HACCP Coordinator, PIC	If rice and vinegar mixture is mixture is not prepared according to HACCP recipe, it will be discarded and the process will be started over under manager supervision	Visual: GM, KM	Corrective Action Log when necessary

Processing - Acidification	Y	Bacillus cereus – spore germination, bacterial growth, and toxin formation.	Target pH level for rice is 4.1. <b>Critical Limit</b> is 4.3.	Each batch to be tested by the KM or manager and recorded on the daily pH log. Sushi rice to be tested by a certified food laboratory annually	If greater than 4.3, add more vinegar mixture to the rice (5 ounces at a time), retest pH levels until mixture is at or below 4.2. If pH is >4.2 after 2 hours of preparation, discard rice. In addition, the manager will review the recipe with the sushi chefs to correct any discrepancies between the recipe and the actual process. Manager will also verify that the pH meter is working properly.	GM and KM will review and initial the logs daily. Rice to be tested by a certified food laboratory annually and lab results are to be kept on file for review by the local health department for at least one year	Every batch of sushi rice will be tested and recorded on daily pH log. Daily pH log will be kept on file for 30 days. pH testing reports from laboratory will be filed in binder for at least one year. Corrective action log when necessary
Cleaning and Sanitizing	No	Bacterial	All equipment and utensils cleaned and sanitized before and after every use, every four hours if in continuous use, and at the end of every shift/ event.	Visual and Testing: KM, GM. Sanitizer concentration will be tested using test kit every shift.	Clean and sanitize soiled equipment	Visual: GM, KM	None
Hygienic practices	Yes	Bacterial and viral hazards from employee handling of product	Clean, gloved hands	Visual: KM, GM	Discard any RTE food handled with bare hands. Review hand-washing methods	Visual: KM, GM	None

## Sushi Rice Flow Chart



# Food Employee Reporting Agreement

*The purpose of this agreement is to ensure that Food Employees notify the Person in Charge when they experience any of the conditions listed so that the Person in Charge can take appropriate steps to preclude the transmission of foodborne illness.*

## **I AGREE TO REPORT TO THE PERSON IN CHARGE:**

**Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:**

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

## **FUTURE MEDICAL DIAGNOSIS**

Whenever diagnosed as being ill with COVID-19, Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. Infection), Escherichia coli O157:H7 or other STEC infection, nontyphoidal Salmonella, or hepatitis A (hepatitis A virus infection), Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Hemolytic Uremic Syndrome, Yersinia enterocolitica, or Cyclospora cayentanensis.

The PIC will notify the local health director when they become aware that an employee has one of the reportable diseases. The PIC will ensure that the employee is excluded per the Massachusetts Department of Public Health requirements. The PIC will identify any food that the compromised employee has come in contact with and discard it promptly.

## **HIGH-RISK CONDITIONS**

1. Exposure to or suspicion of causing any confirmed disease outbreak of Coronavirus, Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Coronavirus, Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Coronavirus, Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under Section 19-13-B42 of the Regulations of CT State Agencies and this agreement to comply with:

1. Reporting requirements above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that I will be excluded and not allowed to return to work until specific requirements are met and approved by the local Board of Health. I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Food Employee Name (please print) \_\_\_\_\_

Signature of Food Employee \_\_\_\_\_ Date: \_\_\_\_\_

## **Employee Health Policy**

1. Food workers will receive training and have knowledge about signs and symptoms of foodborne illnesses and how they can be transmitted through food.
2. The PIC must exclude food workers showing or reporting symptoms of foodborne illness according to Chapter 2 in the most recent edition of the FDA Food Code (currently 2017 version).
3. Upon notification that a food worker has been diagnosed with any of the diseases listed on page 9 of this plan, the PIC will notify the local director of health.
4. Food workers with any of the foodborne diseases listed on the Employee Reporting agreement on page 9 shall be excluded per direction from the local director of health.
5. Food workers excluded after being diagnosed with any of the foodborne diseases listed on the Employee Reporting agreement on page 9 shall not return to work until approved by the local director of health.
6. The PIC shall discard food that was prepared/handled by an employee showing symptoms of foodborne illness or who was diagnosed with one of the diseases listed on the Employee Reporting agreement on page 9.



# HACCP for Acidification of Sushi Rice

## ***Corrective Action Plan***

If pH is greater than 4.2 after 2 hours, add five ounces of shari-su (vinegar mixture) and retest pH levels. Retest and add vinegar mixture until levels are at or below 4.2. If pH levels are consistently elevated, recipe will be modified, and pH levels will be re-evaluated at a certified food laboratory. The sushi chef will verify proper use of the pH meter as well. In addition, the general manager will review the recipe with the sushi chefs to correct any discrepancies between the recipe and actual process. Manager will also calibrate pH meter. If not calibrated, pH meter will be repaired or replaced, and sushi chef will use backup pH meter.

# HACCP for Acidification of Sushi Rice

## ***Employee Training***

1. The General Manger or Kitchen Manager will train all sushi chefs in the proper use of the pH meter
2. The GM or KM will train all sushi chefs in how to proper use the pH log.
3. The GM or KM will train all sushi chefs in the proper preparation of the sushi rice recipe with the emphasis on the precise and consistent measurements of the ingredients.
4. Employees must adhere to the store's Personal Hygiene policies and food safety training
5. All employees will be trained in the proper cleaning and sanitizing of equipment, utensils, and the physical facilities by the GM/KM.
6. All employees will be trained in the proper procedures for preventing cross-contamination in the kitchen. See: Training to Prevent Cross-Contamination.
7. Any new employees involved in the preparation of sushi will be trained by the GM/KM.
8. There will be a certified PIC to oversee the sushi production at all times of the operation.

# HACCP for Acidification of Sushi Rice

## ***Training to Prevent Cross-Contamination***

1. All food contact surfaces including all knives, cutting boards, and utensils will be cleaned and sanitized before use, at least every four hours when in continuous use and after any interruption in the processing. Separate mats will be used for raw and RTE sushi rolls.
2. Previously frozen materials will be defrosted under refrigeration in a shelving location to prevent possible cross-contamination.
3. Cross-contamination between assembly of raw, frozen, and RTE sushi rolls will be prevented by either the use of color-coded cutting boards or physical separation of cutting boards and utensils to be used with products.
4. All handling of product will be done with clean, gloved hands. The gloves will be changed when switching between product type and between raw or RTE product. Hands will be washed and dried between glove changes. No product will be handled with bare hands.
5. All raw fish to be used will be stored below all RTE foods in low profile refrigerator.

# HACCP for Acidification of Sushi Rice

## PIC Signature Page

I have read and understand HACCP plan for sushi rice and pH testing and will monitor and verify that the above is being followed by me and those employees involved. This policy will be reviewed (and modified if necessary) and employees will be re-trained on an annual basis.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

## Annual Policy Review

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

# HACCP for Acidification of Sushi Rice

## ***Sushi Rice Recipe***

Shari-su (vinegar mixture):

300g rice vinegar (Mizkan brand, 4.2% acidity)

120g granulated sugar (Domino Brand)

60g salt

Rice: (Yields approximately 3,000g of cooked sushi rice)

1,350 Koshihikari Premium Short Grain Rice

1,630g of water

Pre-Preparation:

1. Assemble all ingredients and equipment
2. Combine all ingredients for vinegar mixture
3. Wash rice and drain rice in cold water until water runs clear. Strain in a fine mesh colander.

Preparation:

1. Place strained rice gently into the rice cooker and pour 1,620g of fresh water over rice. Let stand for 30 minutes in rice cooker. Cover and cook rice for 45 minutes.
2. Remove cooked rice from the rice cooker and transfer to a hotel pan. Mix with the shari-su (vinegar mixture) using a large plastic spatula.
3. Allow to cool, uncovered, until the rice is at room temperature.
4. Test for pH Levels to be at 4.2 or below
5. Rice is kept in covered containers for up to 4 hours and discarded after 4 hours.

# HACCP for Acidification of Sushi Rice

## ***pH Testing Procedures with pH Meter***

1. Calibrate the pH meter according to the instruction manual for the pH meter. (Attached)
2. Verify that the buffer solution used for calibration is within expiration date (check label on buffer solution bottle)
3. Mix rice thoroughly. Place equal parts of acidified rice (2 oz) and distilled water into a small container. Mash the grains of rice with a clean spoon.
4. Dip tip of pH meter into the rice/distilled water slurry. Stir once and wait for the reading on the screen to stabilize. Record the pH reading on the log.
5. pH levels must be below or at 4.2 If greater than 4.2, refer to the HACCP for corrective action.
6. pH logs will be maintained on file for 30 days.

## ***Auto Calibration***

1. Set the power to on.
2. Remove cap from the sensor.
3. Push the Calibration mode button.
4. Rinse the sensor and cap with deionized water and blot dry.
5. Pour the auto-recognition standard shown into the cap to the fill line.
6. Put the sensor fully into the cap.
7. When the measurement is stable, push the Calibration mode button to save the measurement. The value will flash three times.
8. Optional: repeat previous steps.
9. Rinse the sensor and cap with deionized water and blot dry.



Client: Fuji Mart Corp.  
DBA Maruichi Japanese Grocery  
299 Harvard St.  
Brookline, MA 02446

Client Contact: Nakama

Sample Description: Sushi Rice

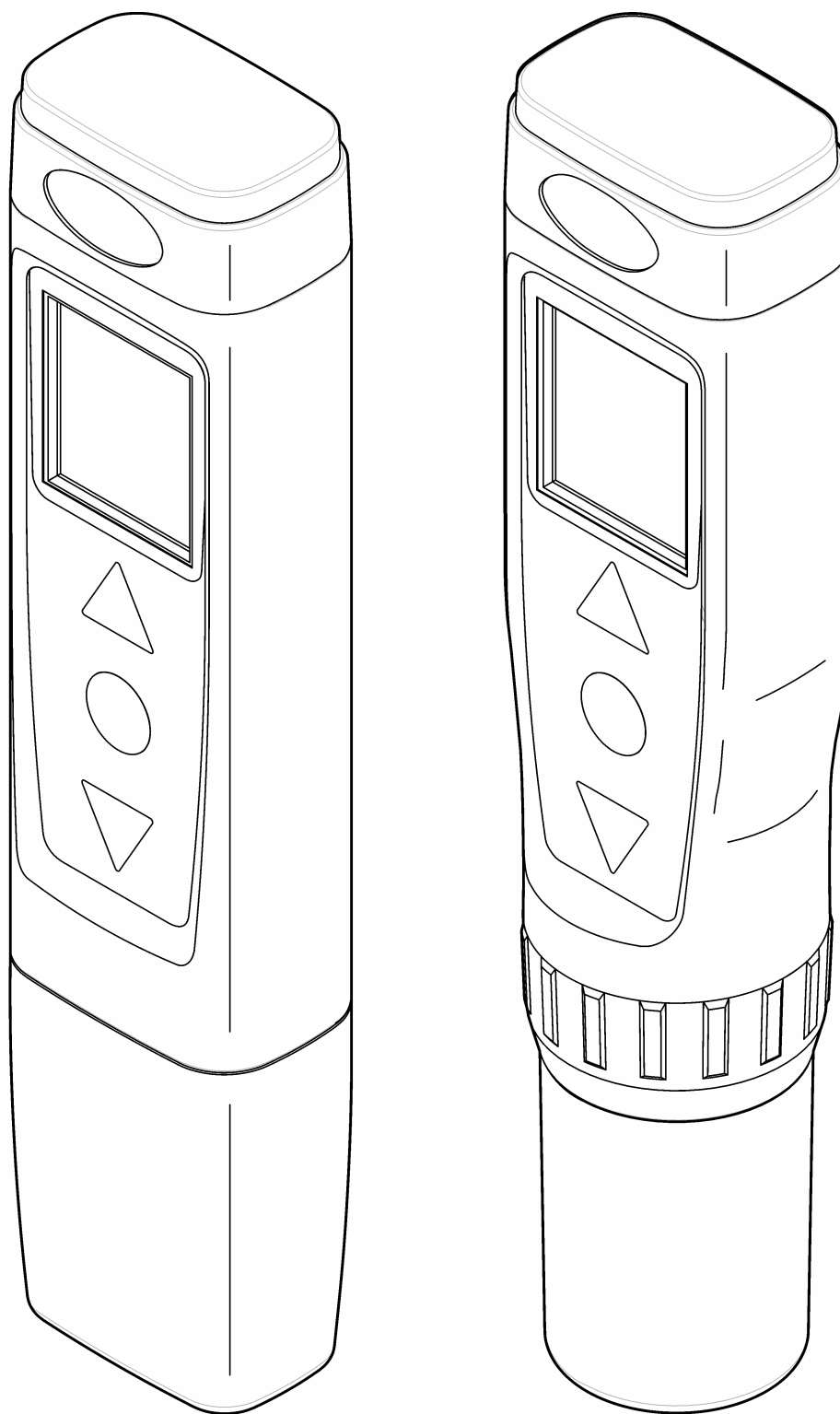
Date Sampled:	10/15/2020	Sampler:	Nakama
Date Received:	10/15/2020	Courier:	Nakama
Date Analyzed:	10/15/2020	Analyst:	G. Cona

<u>Sample Description:</u>	<u>pH:</u>
Sushi Rice 10/15/2020	4.08

To the best of my knowledge, the information contained in this report is a true and accurate statement.

Authorized By: John E. Morrell 10/15/2020  
John E. Morrell, PhD, REHS/RS, CHO, Laboratory Director / Date

Meter Slope: 97.6% (4.00, 7.02, 10.06)





## Specifications

Specifications are subject to change without notice.

Specification	Details
Dimensions (W x D x H)	37 x 30 x 170 mm (1.45 x 1.18 x 6.69 in.)
Enclosure rating	IP67
Weight	135 g (0.297 lb) with batteries
Power requirements (internal)	AAA alkaline batteries (4x)
Battery life	Pocket Pro: 450 hours Pocket Pro+: 450 hours (200 hours with backlight on)
Operating temperature	0 to 50 °C (32 to 122 °F)
Storage temperature	–20 to 60 °C (–4 to 140 °F)
Operating humidity	80% (non-condensing)
Altitude	2000 m (6562 ft)
Instrument range	0.0 to 14.0 pH
Resolution	Pocket Pro: 0.1 pH; Pocket Pro+: 0.01 pH
Accuracy <sup>1</sup>	Pocket Pro: ±0.1 pH; Pocket Pro+: ±0.02 pH
Calibration points	Pocket Pro: 3 points (auto); Pocket Pro+: 3 points (auto) or 2 points (custom) <b>Note:</b> Temperature calibration is not available.
Auto-recognition calibration standards	USA: 4.01, 7.00, 10.01 pH; NIST: 4.01, 6.86, 9.18 pH
Certifications	CE mark, FCC, Industry Canada, KC Mark, RCM, China RoHS
Warranty	6 months for Pocket Pro tester, 1 year for Pocket Pro+ tester and 6 months for replacement sensor for manufacturing faults only. Damage from use is not covered.

## General information

In no event will the manufacturer be liable for direct, indirect, special, incidental or consequential damages resulting from any defect or omission in this manual. The manufacturer reserves the right to make changes in this manual and the products it describes at any time, without notice or obligation. Revised editions are found on the manufacturer's website.

## Safety information

### NOTICE

The manufacturer is not responsible for any damages due to misapplication or misuse of this product including, without limitation, direct, incidental and consequential damages, and disclaims such damages to the full extent permitted under applicable law. The user is solely responsible to identify critical application risks and install appropriate mechanisms to protect processes during a possible equipment malfunction.

Please read this entire manual before unpacking, setting up or operating this equipment. Pay attention to all danger and caution statements. Failure to do so could result in serious injury to the operator or damage to the equipment.

<sup>1</sup> Based on a 3-point calibration and the calibration standards at the same temperature as the samples measured. Also valid for 5.5 to 8.5 pH based on a 1-point calibration, 0.0 to 8.5 pH based on a 2-point calibration with pH 7 and pH 4 standards, or 5.5 to 14 pH based on a 2-point calibration with pH 7 and pH 10 standards.



Make sure that the protection provided by this equipment is not impaired. Do not use or install this equipment in any manner other than that specified in this manual.

## Use of hazard information

<b>⚠ DANGER</b>
Indicates a potentially or imminently hazardous situation which, if not avoided, will result in death or serious injury.
<b>⚠ WARNING</b>
Indicates a potentially or imminently hazardous situation which, if not avoided, could result in death or serious injury.
<b>⚠ CAUTION</b>
Indicates a potentially hazardous situation that may result in minor or moderate injury.
<b>NOTICE</b>
Indicates a situation which, if not avoided, may cause damage to the instrument. Information that requires special emphasis.

## Precautionary labels

Read all labels and tags attached to the instrument. Personal injury or damage to the instrument could occur if not observed. A symbol on the instrument is referenced in the manual with a precautionary statement.

	This symbol, if noted on the instrument, references the instruction manual for operation and/or safety information.
	<p>Electrical equipment marked with this symbol may not be disposed of in European public disposal systems after 12 August of 2005. In conformity with European local and national regulations (EU Directive 2002/96/EC), European electrical equipment users must now return old or end-of-life equipment to the Producer for disposal at no charge to the user.</p> <p><b>Note:</b> For return for recycling, please contact the equipment producer or supplier for instructions on how to return end-of-life equipment, producer-supplied electrical accessories, and all auxiliary items for proper disposal.</p>

## Certification

### Canadian Radio Interference-Causing Equipment Regulation, IECS-003, Class B:

Supporting test records reside with the manufacturer.

This Class B digital apparatus meets all requirements of the Canadian Interference-Causing Equipment Regulations.

Cet appareil numérique de classe B répond à toutes les exigences de la réglementation canadienne sur les équipements provoquant des interférences.

### FCC Part 15, Class "B" Limits

Supporting test records reside with the manufacturer. The device complies with Part 15 of the FCC Rules. Operation is subject to the following conditions:

1. The equipment may not cause harmful interference.
2. The equipment must accept any interference received, including interference that may cause undesired operation.

Changes or modifications to this equipment not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide

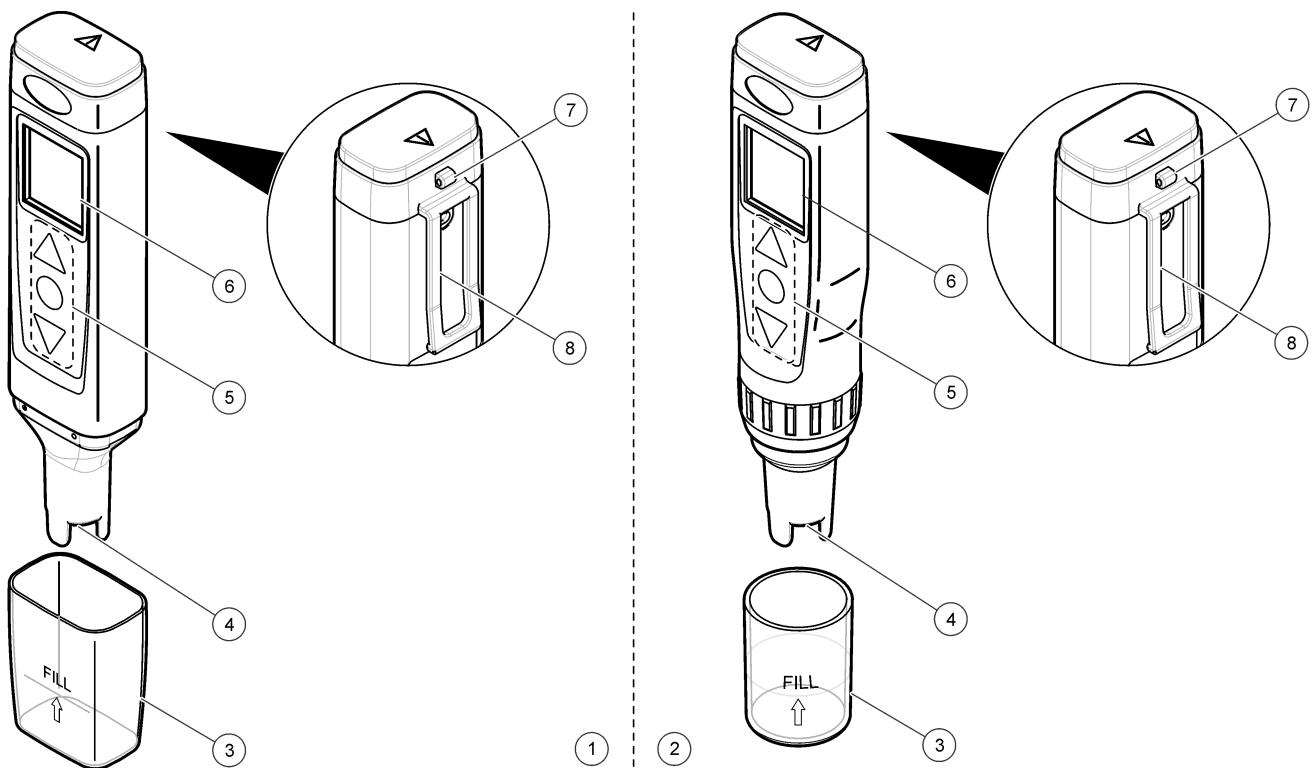
reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference, in which case the user will be required to correct the interference at their expense. The following techniques can be used to reduce interference problems:

1. Move the equipment away from the device receiving the interference.
2. Reposition the receiving antenna for the device receiving the interference.
3. Try combinations of the above.

## Product overview

The Pocket Pro™ pH tester and Pocket Pro™+ pH tester measure the pH of general water samples. Refer to [Figure 1](#). These testers are waterproof and float.

**Figure 1 Product features**

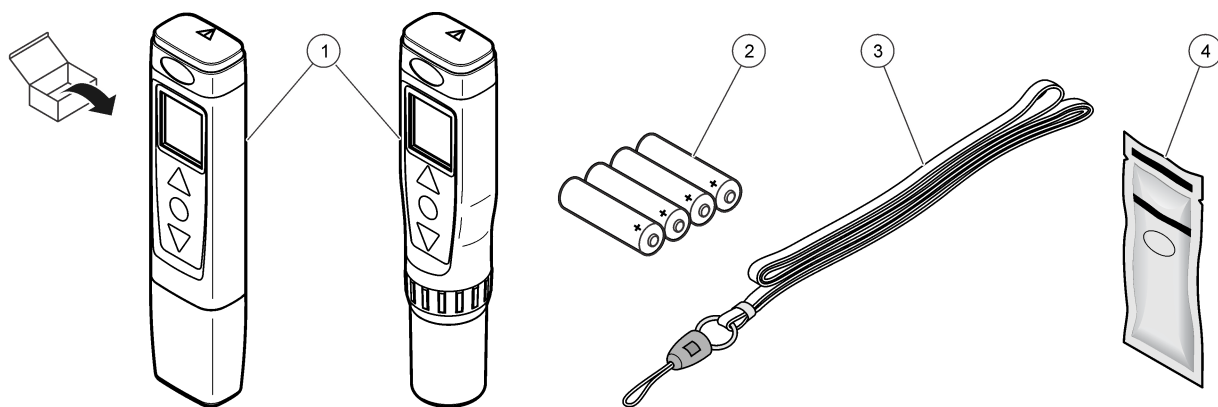


1 Pocket Pro tester	4 Sensor	7 Lanyard attachment
2 Pocket Pro+ tester	5 Keypad	8 Pocket clip
3 Sensor cap	6 Display	

## Product components



Make sure that all components have been received. Refer to [Figure 2](#). If any items are missing or damaged, contact the manufacturer or a sales representative immediately.

**Figure 2 Product components**



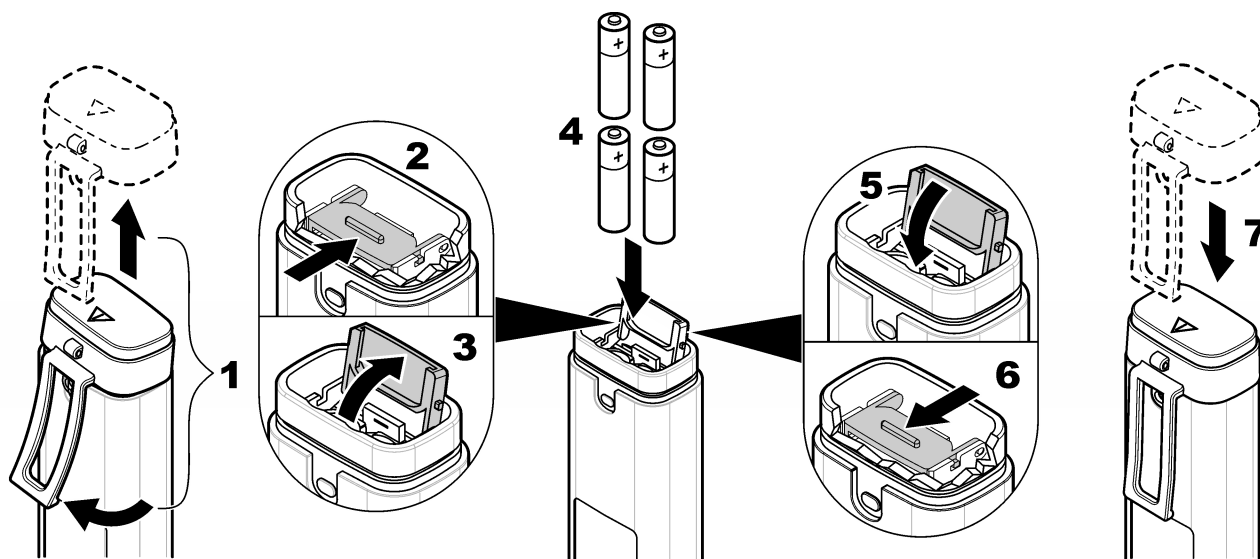
1 Pocket Pro tester or Pocket Pro+ tester	3 Lanyard
2 AAA alkaline batteries (4x)	4 SINGLET™ (7.00 pH)

## Install the batteries

<b>⚠ CAUTION</b>	
	Explosion hazard. Incorrect battery installation can cause the release of explosive gases. Be sure that the batteries are of the same approved chemical type and are inserted in the correct orientation. Do not mix new and used batteries.
<b>⚠ WARNING</b>	
	Fire hazard. Battery substitution is not permitted. Use only alkaline batteries.

Install the four AAA alkaline batteries in the tester. Refer to the illustrated steps in [Figure 3](#).

**Figure 3 Install the batteries**



# User interface and navigation

## Display description

Figure 4 shows the measurements, calibration standard information and indicator icons shown on the display. Table 1 gives descriptions of the icons.

Figure 4 Display overview

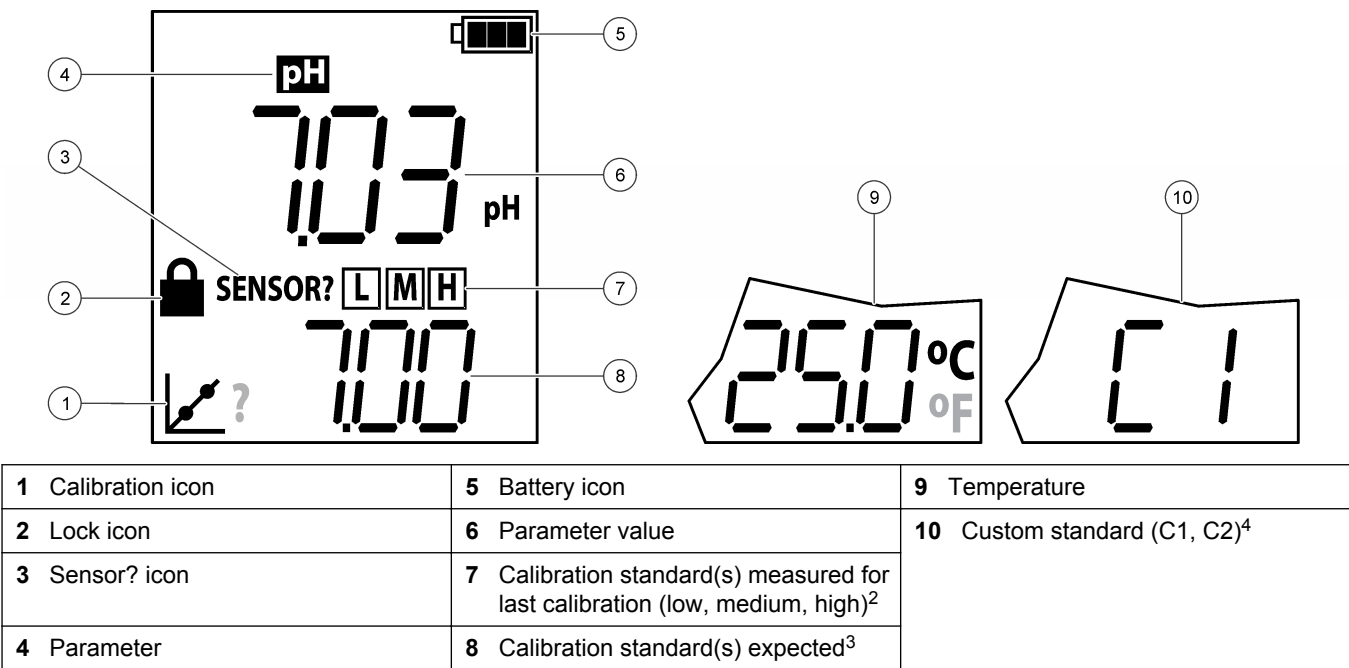


Table 1 Display icons

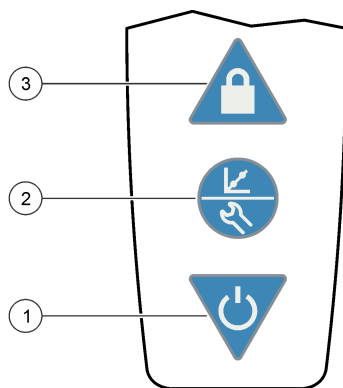
Icon	Description
	Shows the battery power level. Flashes when the battery power is less than 10%.
	Shows when the lock feature is on. When the lock feature is on, the parameter value on the display does not change. Push  to set the lock feature to on or off.
Sensor?	Refer to <a href="#">Troubleshooting</a> on page 10.
	Shows when the tester is in calibration mode or when a calibration is due. If "?" shows next to the calibration icon, the last calibration was not successful. When the ACAL setting is set to Yes (default), "?" shows next to the calibration icon when a calibration is due.

## Keypad description

Figure 5 and Figure 6 show the Pocket Pro and Pocket Pro+ keypads. Table 2 gives the key descriptions.

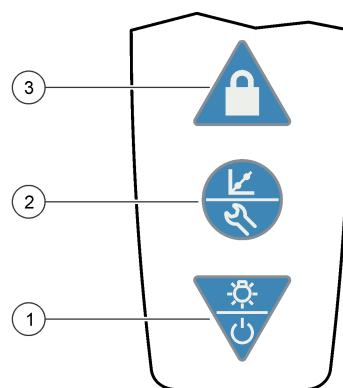
<sup>2</sup> Shows after auto calibration  
<sup>3</sup> Shows during auto calibration  
<sup>4</sup> Shows during custom calibration.

**Figure 5 Keypad overview - Pocket Pro**



1 Power key	2 Calibration/Settings key	3 Lock key
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**Figure 6 Keypad overview - Pocket Pro+**



1 Power/Backlight key	2 Calibration/Settings key	3 Lock key
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**Table 2 Key functions**

Key	Description
	Push and hold to set the power to on or off.
	Push and hold to set the power to on or off. Push to set the backlight to on or off. After 1 minute of no activity, the backlight switches off.
	Push to start a calibration. To exit a calibration, push and hold. Push and hold until "SEt" shows on the display to go to the settings menu. To exit the settings menu, push and hold until "End" shows on the display. When in the settings menu, push to scroll through the settings. <b>Note:</b> Power cannot be set to off while in settings or calibration mode.
	Push to set the lock feature to on or off. When the lock feature is on, the lock icon shows and the parameter value on the display does not change.

## Calibration

<b>⚠ CAUTION</b>	
	Chemical exposure hazard. Obey laboratory safety procedures and wear all of the personal protective equipment appropriate to the chemicals that are handled. Refer to the current safety data sheets (MSDS/SDS) for safety protocols.

---

Calibrate the tester before initial use and when:

- Results drift
- Results are not accurate
- "?" shows next to the calibration icon




Calibrate the tester with the:

- Auto calibration procedure
- Custom calibration procedure<sup>5</sup>

Before the initial calibration and after a dry storage, soak the sensor for several minutes in the sample or tap water.





## Auto calibration

**Items to collect:** One, two or three auto-recognition calibration standards

1. Set the power to on.
2. Remove the cap from the sensor.
3. Push  to go to calibration mode.  
The auto-recognition standard(s) to measure shows on the bottom line.  
*Note: If "C1" shows on the bottom line, do not continue. Set the tester to auto calibration mode. Refer to [Configure the settings](#) on page 9.*
4. Rinse the sensor and cap with deionized water and blot dry.
5. Pour the auto-recognition standard shown into the cap to the fill line.
6. Put the sensor fully into the cap.
7. When the measurement is stable, push  to save the measurement.  
The measured value flashes three times.
8. Optional: To measure another calibration standard (maximum of 3), do steps 4–7 again.
9. Push and hold  to go to continuous measurement mode. "END" shows on the display.  
*Note: "ECAL" shows on the display if the calibration was not successful. Refer to [Troubleshooting](#) on page 10.*
10. Rinse the sensor and cap with deionized water and blot dry.


## Custom calibration (Pocket Pro+ only)

**Items to collect:** One or two calibration standards or samples of known pH value

1. Set the power to on.
2. Remove the cap from the sensor.
3. Go to the settings menu. Make sure that the bUFR setting is set to Cus (custom standard). Refer to [Configure the settings](#) on page 9.
4. Push  to go to calibration mode.  
"C1" shows on the bottom line.
5. Rinse the sensor and cap with deionized water and blot dry.
6. Pour the calibration standard or sample into the cap to the fill line.
7. Put the sensor fully into the cap.
8. When the measurement is stable, push  and  until the pH value of the calibration solution or sample shows on the display.
9. Optional: To measure a second pH calibration standard or sample of known value, push , then do steps 5–8 again.



---

<sup>5</sup> Custom calibration can only be done on the Pocket Pro+ tester.

10. When the last measurement is stable, push and hold  to save the calibration and go to continuous measurement mode. "END" shows on the display.  
**Note:** "ECAL" shows on the display if the calibration was not successful. Refer to [Troubleshooting](#) on page 10.
11. Rinse the sensor and cap with deionized water and blot dry.



## Measurement

**Note:** Air bubbles under the probe tip when submerged can cause slow stabilization or error in measurement. Shake the tester from side to side to remove air bubbles.




1. Set the power to on.
2. Remove the cap from the sensor.
3. If the lock icon shows on the display, push  to go to continuous measurement mode.
4. Rinse the sensor and cap with deionized water and blot dry.
5. Pour the water sample into the cap to the fill line.
6. Put the sensor fully into the cap. The measured value shows on the top line.
7. To keep the measured value on the display when the sensor is removed from the sample, push .
- Note:** The lock icon shows on the display when the measurement is stable.
8. To measure another sample, do steps 3–7.
9. When done with measurements:
  - a. Rinse the sensor and cap with deionized water.
  - b. Put the cap on the tester.
  - c. Set the power to off.

## Advanced operation

### Configure the settings

1. Push and hold  until "SET" shows on the display.
2. Push  to scroll through the settings. The current value of the setting shows on the bottom line.

Option	Description
<b>Unit</b>	Select the temperature unit that shows on the display—Celsius (default) or Fahrenheit.
<b>bUFR</b>	Select the pH buffers that are used for auto calibration—USA (4.01, 7.01, 10.01, default), NIST (4.01, 6.86, 9.18) or Cus (custom standard). <b>Note:</b> "Cus" can only be selected on the Pocket Pro+ tester.
<b>AOFF</b>	Set the auto-off feature to on (default) or off. When set to on, power is automatically set to off after 8 minutes of no activity.
<b>ACAL</b>	Enable or disable pH calibration reminder—Yes (enable, default) or No (disable). When set to Yes, "?" shows next to the calibration icon on the pH screen when a pH calibration is due.
<b>rSet</b>	Change the settings to the factory defaults—Yes or No (default). When set to Yes, changes the settings to the factory settings and default values.

3. To change the value of the setting, push  or .
4. When done with changes, push and hold  until "End" shows to go to continuous measurement mode.



## Maintenance

### ⚠ CAUTION



Multiple hazards. Only qualified personnel must conduct the tasks described in this section of the document.

## Clean the sensor

Clean the sensor when:

- "SENSOR?" shows on the display
  - Stabilization is slow
  - Results drift or are not accurate
  - Calibration failure occurs
1. Soak the sensor in the applicable cleaning agent. Refer to [Table 3](#).
  2. Rinse or soak the sensor in deionized water for 1 minute.

**Table 3 Cleaning agents**

Contaminant	Cleaning agent	Time
Grease, oils and fats	Electrode cleaning solution	2 hours maximum
Mineral buildup	10% hydrochloric acid (HCl) solution	5 minutes maximum

## Replace the batteries

When the battery icon flashes or the tester will not come on, replace all four batteries. Refer to [Install the batteries](#) on page 5.

## Replace the sensor

**Note:** Only Pocket Pro+ testers have replaceable sensors.

To replace the sensor, refer to the instructions supplied with the sensor.

## Troubleshooting

Message	Possible cause	Solution
SENSOR?	The calibration slope is $\pm 10$ –15%.	Gently clean the sensor. Refer to <a href="#">Clean the sensor</a> on page 10.
ECAL	Calibration failure. The pH calibration slope is greater than $\pm 15$ %.	Gently clean the sensor. Refer to <a href="#">Clean the sensor</a> on page 10. Calibrate again. If calibration failure continues, replace the tester or sensor as applicable.
"- - - -" (top line)	The parameter value is not within the measurement range of the tester. Refer to <a href="#">Specifications</a> on page 2.	Make sure that the value of the sample is within the measurement range of the tester. Gently clean the sensor. Refer to <a href="#">Clean the sensor</a> on page 10. Calibrate as necessary.
"- - - -" (bottom line)	The temperature value is not within the operating temperature range of the tester or a temperature sensor failure occurred. Refer to <a href="#">Specifications</a> on page 2 for the operating temperature range.	Make sure that the sample temperature is within the operating temperature range of the tester. Contact technical support as necessary. <b>Note:</b> The tester can still be used if a temperature sensor failure has occurred, but without automatic temperature compensation.
Battery icon flashes	The batteries have less than 10% power remaining.	Replace all four batteries. Refer to <a href="#">Install the batteries</a> on page 5.

## Replacement parts and accessories

### **WARNING**



Personal injury hazard. Use of non-approved parts may cause personal injury, damage to the instrument or equipment malfunction. The replacement parts in this section are approved by the manufacturer.

**Note:** Product and Article numbers may vary for some selling regions. Contact the appropriate distributor or refer to the company website for contact information.

**Table 4 Replacement parts**

Description	Quantity	Item no.
AAA alkaline batteries	4/pkg	4674300
Lanyard	1	201305
SINGLET, 7.00 pH	20/pkg	2770120
pH sensor, replacement	1	9532001

**Table 5 Accessories**

Description	Quantity	Item no.
SINGLET, 4.01 pH	20/pkg	2770020
SINGLET, 10.01 pH	20/pkg	2770220
Electrode cleaning solution	500 mL	2965249
Hydrochloric Acid (HCl)	2.5 L	13406
Hydrochloric Acid (HCl)	500 mL	13449

# Sushi Fish List for MARUICHI JAPANESE FOOD & DELI



<u>Seafood Item</u>	<u>Purveyor</u>	<u>How Received (Fresh/Frozen)</u>	<u>Parasite Hazard</u>
salmon	Trueworld Foods	Fresh	No
Tuna	Trueworld Foods	Fresh	No
Hamachi	Trueworld Foods	Frozen	No
Ikura	Trueworld Foods	Frozen	No
Fluke	Trueworld Foods	Fresh	No

Reference: U.S.Food & Drug Administration  
Center for Food Safety & Applied Nutrition  
FISH AND FISHERIES PRODUCTS  
HAZARDS AND CONTROLS GUIDANCE:  
*Fourth Edition April 2011*





## The Control of Parasites

January 2, 2020

MARUICHI JAPANESE GOOD & DELI  
299 HARVARD STREET  
BROOKLINE, MA 02446

The FDA states that parasites consumed in uncooked or undercooked seafood can present a human health hazard. It is recommended to control this hazard by freezing fish at -4 degrees Fahrenheit or below for 7 days or at -31 degrees Fahrenheit or below for 15 hours to kill the parasites. We certify that the frozen fish we provide you have been frozen according to these requirements.

The FDA recognizes that not every type of raw fish poses a parasite hazard. A table of species and associated hazards is published in the FDA's Fish and Fisheries Products Hazards & Control Guide. The species, which are commonly used in sushi and which do not pose a parasite hazard are the bluefin, yellowfin, and bigeye tunas, yellowtail, tilefish, various other fish species, and most types of farm-raised fish (that are fed formulated feed). We carry a variety of farm-raised fish, which includes salmon, hybrid bass, halibut, turbot, bronzini, dorade, and Korean hiramé (fluke). We certify that the aqua-cultured fish we provide you are raised in open ocean water net pens or land based operations. If raised in land based freshwater bodies, controls exist to exclude parasites, particularly those that may enter through the skin such as trematodes. We also certify that the fish feed used is either frozen or heat-treated and does not contain live parasites.

Sincerely,  
Tamotsu Yonetani  
Quality Assurance

22 Foodmart Road, Boston, MA 02118,  
Phone (617) 269-9988; Fax 617-269-8342  
Email: [david-st@trueworldfoods.com](mailto:david-st@trueworldfoods.com)



# Proposed Menu



Maruichi Japanese Food and Deli

1398 Massachusetts Ave, Arlington MA, 02476

## Sushi:

- Salmon Roll\* - Raw salmon, sushi rice, seaweed
- Tuna Roll\* - Raw tuna, sushi rice, seaweed
- Salmon Avocado Roll\* - Raw salmon, avocado, sushi rice, seaweed
- Spicy Tuna Roll\* - Raw tuna, spicy mayo, cucumber, sushi rice, seaweed
- Hamachi Scallion Roll\* - Raw yellowtail, scallions, sushi rice, seaweed
- Salmon Ikura Donburi\* - Raw salmon, salmon caviar, perilla, sushi rice
- Eel Avocado Roll – BBQ Eel, avocado, sushi rice, seaweed
- Futomaki (Giant Roll) – Omelet, pickled burdock, pickled gourd, cucumber, imitation crab stick, oboro (flaked, cooked whitefish), cooked shrimp, sushi rice, seaweed
- Inari – Seasoned tofu skins, sushi rice, sesame, ginger
- 4 pc Tuna Nigiri\* - Raw tuna, sushi rice, wasabi
- 4 pc Salmon Nigiri\* - Raw salmon, sushi rice, wasabi
- 4 pc Nigiri Moriawase\* – Chef's selection of raw fish or shellfish, sushi rice, wasabi
- 8 pc Nigiri Moriawase\* - Chef's selection of raw fish or shellfish, sushi rice, wasabi
- Sashimi Moriawase\* – Assorted raw fish or shellfish, daikon radish, perilla leaf
- Chirashi\* – Assorted raw fish, sushi rice

Riceballs: Salted rice, seaweed, and various fillings.

Filling types: salted pre-cooked salmon, pre-cooked eel, seaweed, fish eggs\*, pre-cooked shrimp, and pickled plum.

\*These items may be raw or undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Our prepared food products may contain or have come in contact with the following:

fish, shellfish, soybean, wheat, or eggs.

# HACCP for Acidification of Sushi Rice

## Glossary

CCP: Critical Control Point

GM: General Manager (Joshua Nakama)

HACCP: Hazard Analysis Critical Control Point

KM: Kitchen Manager (TBD)

PIC: Person in Charge

RTE: Ready-to-Eat

TCS: Time/Temperature Control for Safety Foods

## Sushi Rice pH Levels

Start Date: \_\_\_\_\_

End Date: \_\_\_\_\_

[illegible]

\*pH levels must be below 4.2

# Corrective Action Log

Immediate corrective action is required any time there is a deviation in the requirements set forth in this HACCP or a "Critical Limit" identified on the HAACP Flow Chart is not met. Use this log to record the cause for corrective action, those responsible, the date of the incident, and the specifics of the corrective action.

Date of the corrective action		
Why was the corrective action necessary?		
What was the cause of the deviation?		
What was the corrective action and who performed the corrective action?		<u>Name</u>

Date of the corrective action		
Why was the corrective action necessary?		
What was the cause of the deviation?		
What was the corrective action and who performed the corrective action?		<u>Name</u>

Date of the corrective action		
Why was the corrective action necessary?		
What was the cause of the deviation?		
What was the corrective action and who performed the corrective action?		<u>Name</u>



## Refrigerator Logs

Refrigerator no. \_\_\_\_\_ Month of \_\_\_\_\_

Date	Time	Temperature	Notes	Signature

## Food Holding Temperature Log

**Venue:**  **Service Period:**

Station: \_\_\_\_\_ Date: \_\_\_\_\_

[illegible]

### ***Cold Food Holding Standards***

Hold cold food at 41° F or below.

**ACTION FOR FOODS BELOW STANDARD:**

"I" - Quickly cool food that has been held above 41° F for less than 2 hours.

"2" - Discard food that has been held above 41° F for more than 2 hours.

"M" - Inform Chef/Supervisor.

### Hot Food Holding Standards

Hold hot food at 140° F or above.

**ACTION FOR FOODS BELOW STANDARD:**

"3" - Reheat food that has been held below 140° F for less than 2 hours to 165° F.

"4" - Discard food that has been held below 140° F for more than 2 hours.

"M" - Inform Chef/Supervisor.

## Thermometer Calibration Log

**Venue:**

Month:

[illegible]

Thermometer ID is the team member's name or workstation name

### Thermometer Standards:

**Thermometers must be with  $\pm 2^\circ$  of  $32^\circ$  F ( $0^\circ$  C)**

**Corrective Action:**

"I" - Adjusted thermometer and re-tested until spec temperature is reached.

**\*To calibrate thermometer, insert probe in to ice water that has sat for at least 3 minutes.**



## Town of Arlington, Massachusetts

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### REGULATION RESTRICTING THE SALE OF TOBACCO PRODUCTS AND NICOTINE DELIVERY PRODUCTS

#### ATTACHMENTS:

Type	File Name	Description
		Draft
		Amendments
		Regulation
Reference	Draft_Amendments_1-20-2021-	
Material	Regulations_Restricting_the_Sale_of_Tobacco_and_Nicotine_Delivery_Products.pdf	Restricting the Sale of Tobacco



**Town of Arlington**  
**Department of Health and Human Services**  
**Office of the Board of Health**  
27 Maple Street  
Arlington, MA 02476

Tel: (781) 316-3170  
Fax: (781) 316-3175

**REGULATION RESTRICTING THE SALE OF TOBACCO PRODUCTS AND NICOTINE  
DELIVERY PRODUCTS**

**A. STATEMENT OF PURPOSE:**

Whereas there exists conclusive evidence that tobacco smoking causes cancer, respiratory and cardiac diseases, negative birth outcomes, irritations to the eyes, nose and throat<sup>1</sup>;

Whereas among the 15.7% of students nationwide who currently smoke cigarettes and were less than 18 years old, 14.1% usually obtained them by buying them in a store (i.e. convenience store, supermarket, or discount store) or gas station<sup>2</sup>;

Whereas nationally in 2009, 72% of high school smokers and 66% of middle school smokers were not asked to show proof of age when purchasing cigarettes<sup>3</sup>;

Whereas the U.S. Department of Health and Human Services has concluded that nicotine is as addictive as cocaine or heroin<sup>4</sup>;

Whereas despite state laws prohibiting the sale of tobacco products to minors, access by minors to tobacco products is a major public health problem;

Whereas many non-cigarette tobacco products, such as cigars and cigarillos, can be sold in a single "dose;" enjoy a relatively low tax as compared to cigarettes; are available in fruit, candy and alcohol flavors; and are popular among youth<sup>5</sup>;

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<sup>1</sup> Center for Disease Control and Prevention, (CDC) (2012), *Health Effects of Cigarette Smoking Fact Sheet*. Retrieved from: [http://www.cdc.gov/tobacco/data\\_statistics/fact\\_sheets/health\\_effects/effects\\_cig\\_smoking/index.htm](http://www.cdc.gov/tobacco/data_statistics/fact_sheets/health_effects/effects_cig_smoking/index.htm).

<sup>2</sup> CDC (2009), *Youth Risk Behavior, Surveillance Summaries* (Morbidity and Mortality Weekly Report (MMWR) 2010: 59, 11 (No. SS-55)) Retrieved from: <http://www.cdc.gov/HealthyYouth/yrbs/index.htm>.

<sup>3</sup> CDC Office of Smoking and Health, *National Youth Tobacco Survey, 2009*. Analysis by the American Lung Association (ALA), Research and Program Services Division using SPSS software, as reported in "Trends in Tobacco Use", ALA Research and Program Services, Epidemiology and Statistics Unit, July 2011. Retrieved from: [www.lung.org/finding-cures/our-research/trend-reports/Tobacco-Trend-Report.pdf](http://www.lung.org/finding-cures/our-research/trend-reports/Tobacco-Trend-Report.pdf).

<sup>4</sup> CDC (2010), *How Tobacco Smoke Causes Disease: The Biology and Behavioral Basis for Smoking-Attributable Disease*. Retrieved from: [http://www.cdc.gov/tobacco/data\\_statistics/sgr/2010/](http://www.cdc.gov/tobacco/data_statistics/sgr/2010/).

Whereas according to the CDC's youth risk behavior surveillance system, the percentage of high school students in Massachusetts who reported the use of cigars within the past 30 days went from 11.8% in 2003 to 14.9% in 2009<sup>6</sup>;

Whereas the U.S. Food and Drug Administration and the Tobacco Products Scientific Advisory Committee concluded that menthol flavored tobacco products increased nicotine dependence, decreased success in smoking cessation<sup>7</sup>

Whereas menthol makes it easier for youth to initiate tobacco use<sup>8</sup>;

Whereas use of e-cigarettes among students in Massachusetts is 20.1%, representing a 78% increase for high schoolers and a 48% increase for middle schoolers from 2017 to 2018<sup>9</sup>;

Whereas survey results show that more youth report that they have smoked a cigar product when it is mentioned by name, than report that they smoked a cigar in general, indicating that cigar use among youth is underreported<sup>10</sup>;

Whereas in Massachusetts, youth use of all other tobacco products, including cigars, rose from 13.3% in 2003 to 17.6% in 2009, and was higher than the rate of current cigarette use (16%) for the first time in history<sup>11</sup>;

Whereas research shows that increased cigar prices significantly decreased the probability of male adolescent cigar use and a 10% increase in cigar prices would reduce use by 3.4%<sup>12</sup>;

Whereas nicotine levels in cigars are generally much higher than nicotine levels in cigarettes<sup>13</sup>;

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<sup>5</sup> CDC (2009), *Youth Risk Behavior, Surveillance Summaries* (MMWR 2010: 59, 12, note 5). Retrieved from: <http://www.cdc.gov/mmwr/pdf/ss/ss5905.pdf>.

<sup>6</sup> CDC (2009) *Youth Risk Behavior, Surveillance Summaries* (MMWR 2010: 59, 72 (No SS-55)). Retrieved from: [www.cdc.gov](http://www.cdc.gov); and CDC (2003), *Youth Risk Behavior, Surveillance Summaries* (MMWR 2004: 53, 54 (No. SS-02)).

<sup>7</sup> [www.fda.gov/downloads/ucm361598.pdf](http://www.fda.gov/downloads/ucm361598.pdf), <https://tobacco.ucsf.edu/tpsac-gave-fda-what-it-needs-to-ban-menthol>

<sup>8</sup> [www.tobaccofreekids.org/assets/factsheet/0390.pdf](http://www.tobaccofreekids.org/assets/factsheet/0390.pdf)

<sup>9</sup> MA YRBS 2017

<sup>10</sup> 2010 Boston Youth Risk Behavior Study. 16.5% of Boston youth responded that they had ever smoked a fruit or candy flavored cigar, cigarillo or little cigar, while 24.1% reported ever smoking a "Black and Mild" Cigar.

<sup>11</sup> Commonwealth of Massachusetts, Data Brief, Trends in Youth Tobacco Use in Massachusetts, 1993-2009. Retrieved from: [http://www.mass.gov/Eeohhs2/docs/dph/tobacco\\_control/adolescent\\_tobacco\\_use\\_youth\\_trends\\_1993\\_2009.pdf](http://www.mass.gov/Eeohhs2/docs/dph/tobacco_control/adolescent_tobacco_use_youth_trends_1993_2009.pdf).

<sup>12</sup> Ringel, J., Wasserman, J., & Andreyeva, T. (2005) *Effects of Public Policy on Adolescents' Cigar Use: Evidence from the National Youth Tobacco Survey*. American Journal of Public Health, 95(6), 995-998, doi: 10.2105/AJPH.2003.030411 and cited in *Cigar, Cigarillo and Little Cigar Use among Canadian Youth: Are We Underestimating the Magnitude of this Problem?*, J. Prim. P. 2011, Aug; 32(3-4):161-70. Retrieved from: [www.ncbi.nlm.nih.gov/pubmed/21809109](http://www.ncbi.nlm.nih.gov/pubmed/21809109).

Whereas Non-Residential Roll-Your-Own (RYO) machines located in retail stores enable retailers to sell cigarettes without paying the excise taxes that are imposed on conventionally manufactured cigarettes. High excise taxes encourage adult smokers to quit<sup>14</sup> and high prices deter youth from starting.<sup>15</sup> Inexpensive cigarettes, like those produced from RYO machines, promote the use of tobacco, resulting in a negative impact on public health and increased health care costs, and severely undercut the evidence-based public health benefit of imposing high excise taxes on tobacco;

Whereas it is estimated that 90% of what is being sold as pipe tobacco is actually being used in Non-Residential RYO machines. Pipe tobacco shipments went from 11.5 million pounds in 2009 to 22.4 million pounds in 2010. Traditional RYO tobacco shipments dropped from 11.2 million pounds to 5.8 million pounds; and cigarette shipments dropped from 308.6 billion sticks to 292.7 billion sticks according to the December 2010 statistical report released by the U.S. Department of the Treasury, Alcohol and Tobacco Tax and Trade Bureau (TTB)<sup>16</sup>;

Whereas the sale of tobacco products and nicotine delivery products are incompatible with the mission of health care institutions because these products are detrimental to the public health and their presence in health care institutions undermine efforts to educate patients on the safe and effective use of medication, including cessation medication;

Whereas educational institutions sell tobacco products to a younger population, who is particularly at risk for becoming smokers and such sale of tobacco products and nicotine delivery products are incompatible with the mission of educational institutions that educate a younger population about social, environmental and health risks and harms;

Whereas sales of flavored little cigars increased by 23% between 2008 and 2010<sup>17</sup>; and the top three most popular cigar brands among African-American youth aged 12-17 are the flavored and low-cost Black & Mild, White Owl, and Swisher Sweets;<sup>18</sup>

Whereas the federal Family Smoking Prevention and Tobacco Control Act (FSPTCA), enacted in 2009,

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<sup>13</sup> National Institute of Health (NIH), National Cancer Institute (NCI) (2010). *Cigar Smoking and Cancer*. Retrieved from: <http://www.cancer.gov/bcancertopics/factsheet/Tobacco/cigars>.

<sup>14</sup> Eriksen, M., Mackay, J., Ross, H. (2012). *The Tobacco Atlas*, Fourth Edition, American Cancer Society, Chapter 29, p. 80. Retrieved from: [www.TobaccoAtlas.org](http://www.TobaccoAtlas.org).

<sup>15</sup> Chaloupka, F. J. & Lippman, P. D., NIH, NCI (2001). *The Impact of Price on Youth Tobacco Use, Smoking and Tobacco Control Monograph 14: Changing Adolescent Smoking Prevalence*) 193 – 200. Retrieved from: <http://dcccps.nih.gov/TCRB/monographs/>.

<sup>16</sup> TTB (2011). *Statistical Report – Tobacco* (2011) (TTB S 5210-12-2010). Retrieved from: <http://www.ttb.gov/statistics/2010/201012tobacco.pdf>.

<sup>17</sup> Delnevo, C., Flavored Little Cigars memo, September 21, 2011, from Neilson market scanner data.

<sup>18</sup> SAMSHA, Analysis of data from the 2011 National Survey on Drug Use and Health

prohibited candy- and fruit-flavored cigarettes,<sup>19</sup> largely because these flavored products were marketed to youth and young adults,<sup>20</sup> and younger smokers were more likely to have tried these products than older smokers;<sup>21</sup>

Whereas although the manufacture and distribution of flavored cigarettes (excluding menthol) is banned by federal law,<sup>22</sup> neither federal nor Massachusetts laws restrict sales of flavored non-cigarette tobacco products, such as cigars, cigarillos, smokeless tobacco, hookah tobacco, and electronic smoking devices and the nicotine solutions used in these devices;

Whereas the U.S. Food and Drug Administration and the U.S. Surgeon General have stated that flavored tobacco products are considered to be “starter” products that help establish smoking habits that can lead to long-term addiction;<sup>23</sup>

Whereas data from the National Youth Tobacco Survey indicate that more than two-fifths of U.S. middle and high school smokers report using flavored little cigars or flavored cigarettes;<sup>24</sup>

Now, therefore it is the intention of the Arlington Board of Health to regulate the sale of tobacco products and nicotine delivery products.

## **B. AUTHORITY:**

This regulation is promulgated pursuant to the authority granted to the Arlington Board of Health by Massachusetts General Laws Chapter 111, Section 31 that "Boards of Health may make reasonable health regulations".

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<sup>19</sup> 21 U.S.C. § 387g.

<sup>20</sup> Carpenter CM, Wayne GF, Pauly JL, et al. 2005. “New Cigarette Brands with Flavors that Appeal to Youth: Tobacco Marketing Strategies.” *Health Affairs*. 24(6): 1601–1610; Lewis M and Wackowski O. 2006. “Dealing with an Innovative Industry: A Look at Flavored Cigarettes Promoted by Mainstream Brands.” *American Journal of Public Health*. 96(2): 244–251; Connolly GN. 2004. “Sweet and Spicy Flavours: New Brands for Minorities and Youth.” *Tobacco Control*. 13(3): 211–212; U.S. Department of Health and Human Services. 2012. Preventing Tobacco Use Among Youth and Young Adults: A Report of the Surgeon General. Atlanta: U.S. National Center for Chronic Disease Prevention and Health Promotion, Office on Smoking and Health, p. 537, [www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf](http://www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf).

<sup>21</sup> U.S. Department of Health and Human Services. 2012. Preventing Tobacco Use Among Youth and Young Adults: A Report of the Surgeon General. Atlanta: U.S. National Center for Chronic Disease Prevention and Health Promotion, Office on Smoking and Health, p. 539, [www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf](http://www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf).

<sup>22</sup> 21 U.S.C. § 387g

<sup>23</sup> Food and Drug Administration. 2011. Fact Sheet: Flavored Tobacco Products, [www.fda.gov/downloads/TobaccoProducts/ProtectingKidsfromTobacco/FlavoredTobacco/UCM183214.pdf](http://www.fda.gov/downloads/TobaccoProducts/ProtectingKidsfromTobacco/FlavoredTobacco/UCM183214.pdf); U.S. Department of Health and Human Services. 2012. Preventing Tobacco Use Among Youth and Young Adults: A Report of the Surgeon General. Atlanta: U.S. National Center for Chronic Disease Prevention and Health Promotion, Office on Smoking and Health, p. 539, [www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf](http://www.surgeongeneral.gov/library/reports/preventing-youth-tobacco-use/full-report.pdf).

<sup>24</sup> King BA, Tynan MA, Dube SR, et al. 2013. “Flavored-Little-Cigar and Flavored-Cigarette Use Among U.S. Middle and High School Students.” *Journal of Adolescent Health*. [Article in press], [www.jahonline.org/article/S1054-139X%2813%2900415-1/abstract](http://www.jahonline.org/article/S1054-139X%2813%2900415-1/abstract).



### **C. DEFINITIONS:**

For the purpose of this regulation, the following words shall have the following meanings:

**Adult-Only Retail Tobacco Store** (also known as “Retail Tobacco Store” in MGL Ch. 270): An establishment that does not share space with another business, that has a separate entrance, that does not sell food or alcohol, that does not have a restaurant license or lottery license, whose only purpose is to sell or offer for retail sale tobacco products and/or tobacco product paraphernalia, in which the entry of persons under the age of 21 is prohibited at all times, and which maintains a valid permit for the retail sale of tobacco products from the Arlington Board of Health and applicable state licenses. Entrance to the establishment must be secure so that access to the establishment is restricted to employees and to those 21 years or older. The establishment shall not allow anyone under the age of 21 to work at the establishment.

**Blunt Wrap:** Any tobacco product manufactured or packaged as a wrap or as a hollow tube made wholly or in part from tobacco that is designed or intended to be filled by the consumer with loose tobacco or other fillers.

**Business Agent:** An individual who has been designated by the owner or operator of any establishment to be the manager or otherwise in charge of said establishment.

**Cigar:** Any roll of tobacco that is wrapped in leaf tobacco or in any substance containing tobacco with or without a tip or mouthpiece not otherwise defined as a cigarette under Massachusetts General Law, Chapter 64C, Section 1, Paragraph 1.

**Characterizing flavor:** A distinguishable taste or aroma, other than the taste or aroma of tobacco, imparted or detectable either prior to or during consumption of a tobacco product or component part thereof, including, but not limited to, tastes or aromas relating to any fruit, chocolate, vanilla, honey, candy, cocoa, dessert, alcoholic beverage, menthol, mint, wintergreen, herb or spice; provided, however, that no tobacco product shall be determined to have a characterizing flavor solely because of the use of additives or flavorings that do not contribute to the distinguishable taste or aroma of the product or the provision of ingredient information.

**Child-Resistant Package:** Packaging intended to reduce the risk of a child ingesting nicotine and that meets the minimum standards of 16 C.F.R. 1700 *et seq.*, pursuant to 15 U.S.C. 1471 through 1476.

**Component part:** Any element of a tobacco product, including, but not limited to, the tobacco, filter and paper, but not including any constituent.

**Constituent:** Any ingredient, substance, chemical or compound, other than tobacco, water or reconstituted tobacco sheet, that is added by the manufacturer to a tobacco product during the processing, manufacturing or packaging of the tobacco product. Such term shall include a smoke constituent.

**Distinguishable:** Perceivable by either the sense of smell or taste.

E-Cigarette: Any electronic nicotine delivery product composed of a mouthpiece, heating element, battery and/or electronic circuits that provides a vapor of liquid nicotine to the user, or relies on vaporization of solid nicotine or any liquid. This term shall include such devices whether they are manufactured as e-cigarettes, e-cigars, e-pipes or under any other product name.

Educational Institution: Any public or private college, school, professional school, scientific or technical institution, university or other institution furnishing a program of higher education.

Electronic Nicotine Delivery System: An electronic device, whether for one-time use or reusable, that can be used to deliver nicotine or another substance to a person inhaling from the device including, but not limited to, electronic cigarettes, electronic cigars, electronic cigarillos, electronic pipes, vaping pens, hookah pens and other similar devices that rely on vaporization or aerosolization; provided, however, that "electronic nicotine delivery system" shall also include any noncombustible liquid or gel that is manufactured into a finished product for use in such electronic device; provided further, that "electronic nicotine delivery system" shall also include any component, part or accessory of a device used during the operation of the device even if the part or accessory was sold separately; provided further, that "electronic nicotine delivery system" shall not include a product that has been approved by the United States Food and Drug Administration for the sale of or use as a tobacco cessation product or for other medical purposes and is marketed and sold or prescribed exclusively for that approved purpose

Employee: Any individual who performs services for an employer.

Employer: Any individual, partnership, association, corporation, trust or other organized group of individuals that uses the services of one (1) or more employees.

Flavored tobacco product: Any tobacco product or component part thereof that contains a constituent that has or produces a characterizing flavor. A public statement, claim or indicia made or disseminated by the manufacturer of a tobacco product, or by any person authorized or permitted by the manufacturer to make or disseminate public statements concerning such tobacco product, that such tobacco product has or produces a characterizing flavor shall constitute presumptive evidence that the tobacco product is a flavored tobacco product.

Health Care Institution: An individual, partnership, association, corporation or trust or any person or group of persons that provides health care services and employs health care providers licensed, or subject to licensing, by the Massachusetts Department of Public Health under M.G.L. c. 112 or a retail establishment that provides pharmaceutical goods and services and is subject to the provisions of 247 CMR 6.00. Health care institutions include, but are not limited to, hospitals, clinics, health centers, pharmacies, drug stores, doctor offices and dentist offices.

Liquid Nicotine Container: A package from which nicotine or other substance in a solution or other form is accessible through normal and foreseeable use by a consumer and that is used to hold a soluble nicotine or other substance in any concentration; provided however, that "liquid nicotine container" shall not include a sealed, prefilled and disposable container of nicotine or other substance in a solution or other form in which the container is inserted directly into an electronic cigarette, electronic nicotine

delivery system or other similar product if the nicotine or other substance in the container is inaccessible through customary or reasonably foreseeable handling or use, including reasonably foreseeable ingestion or other contact by children.

Minor: Any individual who is under the age of eighteen (18).

Nicotine Delivery Product: Any manufactured article or product made wholly or in part of a tobacco substitute or containing nicotine that is expected or intended for human consumption, but not including a product approved by the United States Food and Drug Administration for sale as a tobacco use cessation or harm reduction product or for other medical purposes and which is being marketed and sold solely for that approved purpose. Nicotine delivery products include, but are not limited to, e-cigarettes.

Non-Residential Roll-Your-Own (RYO) Machine: A mechanical device made available for use (including to an individual who produces cigars, cigarettes, smokeless tobacco, pipe tobacco, or roll-your-own tobacco solely for the individual's own personal consumption or use) that is capable of making cigarettes, cigars or other tobacco products. RYO machines located in private homes used for solely personal consumption are not Non-Residential RYO machines.

Permit Holder: Any person engaged in the sale or distribution of tobacco or nicotine delivery products directly to consumers who applies for and receives a tobacco and nicotine delivery product sales permit or any person who is required to apply for a Tobacco and Nicotine Delivery Product Sales Permit pursuant to these regulations, or his or her business agent.

Self-Service Display: Any display from which customers may select a tobacco product or a nicotine delivery product without assistance from an employee or store personnel.

Tobacco Product: A product containing or made or derived from tobacco or nicotine that is intended for human consumption, whether smoked, chewed, absorbed, dissolved, inhaled, snorted, sniffed or ingested by any other means including, but not limited to, cigarettes, cigars, little cigars, chewing tobacco, pipe tobacco, snuff, electronic cigarettes, electronic cigars, electronic pipes, electronic nicotine delivery systems or any other similar products that rely on vaporization or aerosolization regardless of nicotine content in the product; provided, however, that "tobacco product" shall also include any component, part or accessory of a tobacco product; and provided further, that "tobacco product" shall not include a product that has been approved by the United States Food and Drug Administration for the sale of or use as a tobacco cessation product or for other medical purposes and is marketed and sold or prescribed exclusively for the approved purpose.

Tobacco Product Flavor Enhancer: Any product designed, manufactured, produced, marketed or sold to produce a characterizing flavor when added to any tobacco product.

Vending Machine: Any automated or mechanical self-service device, which upon insertion of money, tokens or any other form of payment, dispenses or makes cigarettes, any other tobacco product or nicotine delivery product.

#### **D. TOBACCO AND NICOTINE DELIVERY PRODUCT SALES PROHIBITED:**

No person shall sell tobacco products or nicotine delivery products or permit tobacco products or nicotine delivery products to be sold to any person under the age of twenty-one (21) or not being the recipient's parent or legal guardian, give tobacco products or nicotine delivery products to any person under the age of twenty-one.

##### **2. Required Signage**

- a. All retail establishments, including adult-only retail tobacco stores, shall conspicuously post signage inside the establishment, in the form developed and made available by the Massachusetts Department of Public Health. Such signage shall include: (i) a copy of M.G.L. c. 270, §§ 7 6 and 6A; (ii) referral information for smoking cessation resources; (iii) a statement that sale of tobacco products, including e-cigarettes, to someone younger than 21 years of age is prohibited; (iv) health warnings associated with using electronic nicotine delivery systems; and (v) notice to consumers that the sale of flavored electronic nicotine systems are prohibited at all times. Such signage shall be posted conspicuously in the retail establishment or other place in such a manner so that it may be readily seen by a person standing at or approaching the cash register. The notice shall directly face the purchaser and shall not be obstructed from view or placed at a height of less than four feet or greater than nine feet from the floor.
- b. In addition to the notice required Section D 2. (a), a notice provided by the Arlington Board of Health shall also be posted by the owner or other person in charge thereof in the shop or other place used to sell tobacco and nicotine delivery products at retail. Such notice shall state that the sale of tobacco products to person's under the age as outlined in Section D.1. is illegal.
- c. All adult-only retail tobacco stores shall post signage, in the form developed and made available by the Massachusetts Department of Public Health, on the exterior of the door providing entrance to the tobacco retail store and such sign shall not be obstructed from view or placed at a height of less than four feet or greater than nine from the bottom of the door. Such signage shall state that "No person younger than 21 years old is permitted on the premises at any time."

3. Identification: Each person selling or distributing tobacco or nicotine delivery products, or admitting entrance into a adult-only retail tobacco store, shall verify the age of the purchaser by means of a valid government-issued photographic identification containing the bearer's date of birth that the purchaser is at the age stated in Section (D) (1) or older. Verification is required for any person that appears under the age of 27.

4. All retail sales of tobacco or nicotine delivery products must be face-to-face between the seller and the buyer and occur at the permitted location.

#### **E. TOBACCO AND NICOTINE DELIVERY PRODUCT SALES PERMIT:**

1. No person shall sell or otherwise distribute tobacco or nicotine delivery products at retail establishments within the Town of Arlington without first obtaining a Tobacco and Nicotine Delivery

Product Sales Permit issued annually by the Arlington Board of Health. Only owners of establishments with a permanent, non-mobile location in Arlington are eligible to apply for a permit and sell tobacco products or nicotine delivery products at the specified location in Arlington.

2. As part of the Tobacco and Nicotine Delivery Product Sales Permit application process, the applicant will be provided with the Arlington Board of Health regulation. Each applicant is required to sign a statement declaring that the applicant has read said regulation and that the applicant is responsible for instructing any and all employees who will be responsible for tobacco and nicotine delivery product sales regarding federal, state and local laws regarding the sale of tobacco and this regulation.

3. Each applicant who sells tobacco is required to provide proof of a current tobacco sales license issued by the Massachusetts Department of Revenue before a Tobacco and Nicotine Delivery Product Sales Permit can be issued.

4. The fee for a Tobacco and Nicotine Delivery Product Sales Permit shall be \$500.00, renewable on January 1.

5. A separate permit is required for each retail establishment selling tobacco and/or nicotine delivery products.

6. Each Tobacco and Nicotine Delivery Product Sales Permit shall be displayed at the retail establishment in a conspicuous place.

7. No Tobacco and Nicotine Delivery Product Sales Permit holder shall allow any employee to sell tobacco products or nicotine delivery products until such employee reads this regulation and federal and state laws regarding the sale of tobacco and signs a statement, a copy of which will be placed on file in the office of the employer, that he/she has read the regulation and applicable state and federal laws.

8. A Tobacco and Nicotine Delivery Product Sales Permit is non-transferable. A new owner of an establishment that sells tobacco or nicotine delivery products must apply for a new permit. No new permit will be issued unless and until all outstanding penalties incurred by the previous permit holder are satisfied in full.

9. Issuance of a Tobacco and Nicotine Delivery Product Sales Permit shall be conditioned on an applicant's consent to unannounced, periodic inspections of his/her retail establishment to ensure compliance with this regulation.

10. Issuance and holding of a Tobacco and Nicotine Delivery Product Sales Permit shall be conditioned on an applicant's on-going compliance with current Massachusetts Department of Revenue requirements and policies including, but not limited to, minimum retail prices of tobacco products.

11. A Tobacco and Nicotine Delivery Product Sales Permit will not be renewed if the permit holder has failed to pay all fines issued and the time period to appeal the fines has expired and/or has not satisfied any outstanding permit suspensions.

12. Mandatory Retailer Training: As part of the Tobacco and Nicotine Delivery Product Sales Permit renewal process, permit holders are required to send at least one (1) employee who works on the premises to a tobacco retailer training conducted by the Arlington Board of Health once per year. The Arlington Board of Health will schedule the trainings and notify permit holders of the date (s). Failure of the establishment to send a retailer may result in suspension or revocation of a permit to sell tobacco and nicotine delivery products in the Town of Arlington.

13. Maximum Number of Tobacco and Nicotine Delivery Product Sales Permits: The maximum number of permits allowed shall be nineteen (19), reduced by the number of permits not renewed pursuant to Section E (14). New applicants for permits who are applying at a time when the total number of outstanding permits meets or exceeds the maximum number of permits allowed will be placed on a waiting list and will be eligible to apply for a permit on a “first-come, first-serve” basis as permits are either not renewed or returned to the Arlington Board of Health.

14. Any permit holder who has failed to renew an existing permit within 30 days of expiration will be treated as a first-time permit applicant.

15. A purchaser of a business that holds a current Tobacco and Nicotine Delivery Product Sales Permit at the time of the sale of said business may apply, within sixty (60) days of such sale, for the permit held by the Seller if the Buyer intends to sell tobacco products and/or nicotine delivery products. An owner of a business that holds a current Tobacco and Nicotine Delivery Product Sales Permit that intends to change the physical location of the business in Arlington must notify the Board of Health in writing thirty (30) days before such change of location occurs. The permit will be reissued reflecting the continuation of said business at the new address. Any permit holder who has failed to notify the Board of Health in writing thirty (30) days before changing the physical location of the business will be treated as a first-time applicant.

#### **F. CIGAR SALES REGULATED:**

1. No retailer, retail establishment, or other individual or entity shall sell or distribute or cause to be sold or distributed a cigar unless the cigar is contained in an original package of at least four (4) cigars.

2. This Section shall not apply to:

- a. The sale or distribution of any cigar having a retail price of two dollars and fifty cents (\$2.50) or more.

3. The Arlington Board of Health may adjust from time to time the amounts specified in this Section to reflect changes in the applicable Consumer Price Index by amendment of this regulation.

**G. PROHIBITION OF THE SALE OF BLUNT WRAPS:**

No person or entity shall sell or distribute blunt wraps in Arlington.

**H. PROHIBITION OF THE SALE OF FLAVORED TOBACCO AND NICOTINE DELIVERY PRODUCTS:**

No person shall sell or distribute or cause to be sold or distributed any flavored tobacco product, as defined herein, or any flavored tobacco product enhancer, as defined herein. Per 105 CMR 665.010(E), manufacturers shall provide documentation certifying those products, sold by the retailer, that do not meet the definition of a flavored tobacco product or tobacco product flavor enhancer.

**I. NICOTINE CONTENT IN ELECTRONIC NICOTINE DELIVERY SYSTEMS:**

No person shall sell an electronic nicotine delivery system with nicotine content greater than 35 milligrams per milliliter; provided, however, that this subsection shall not apply to adult-only retail tobacco stores. Per 105 CMR 665.010(C), manufacturers shall provide documentation indicating the nicotine content of each of their products sold by the retailer, expressed as milligrams per milliliter.

**J. FREE DISTRIBUTION AND COUPON REDEMPTION:**

No person shall distribute, or cause to be distributed, any free samples of tobacco products or nicotine delivery products. No means, instruments or devices that allow for the redemption of all tobacco products or nicotine delivery products for free or cigarettes at a price below the minimum retail price determined by the Massachusetts Department of Revenue shall be accepted by any permit holder.

**K. OUT-OF-PACKAGE SALES:**

No person may sell or cause to be sold or distribute or cause to be distributed, any cigarette package that contains fewer than twenty (20) cigarettes, including single cigarettes.

**L. SELF-SERVICE DISPLAYS:**

All self-service displays of tobacco products and/or nicotine delivery products are prohibited. All humidors including, but not limited to, walk-in humidors must be locked.

**M. VENDING MACHINES:**

All tobacco and/or nicotine delivery product vending machines are prohibited.

**N. NON-RESIDENTIAL ROLL-YOUR-OWN MACHINES:**

All Non-Residential Roll-Your-Own machines are prohibited.

**O. PROHIBITION OF THE SALE OF TOBACCO AND NICOTINE DELIVERY PRODUCTS  
BY HEALTH CARE INSTITUTIONS:**

No health care institution located in Arlington shall sell or cause to be sold tobacco or nicotine delivery products. No retail establishment that operates or has a health care institution within it, such as a pharmacy or drug store, shall sell or cause to be sold tobacco products or nicotine delivery products.

**P. PROHIBITION OF THE SALE OF TOBACCO AND NICOTINE DELIVERY PRODUCTS  
BY EDUCATIONAL INSTITUTIONS:**

No educational institution located in Arlington shall sell or cause to be sold tobacco or nicotine delivery products. This includes all educational institutions as well as any retail establishments that operate on the property of an educational institution.

**Q. VIOLATIONS:**

1. It shall be the responsibility of the establishment, permit holder and/or his or her business agent to ensure compliance with all sections of this regulation pertaining to his or her distribution of tobacco and/or nicotine delivery products. The violator shall receive:
  - a) In the case of a first violation, a fine of one thousand dollars (\$1000.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for seven (7) consecutive business days.
  - b) In the case of a second violation within 36 months of the date of the current violation, a fine of two thousand dollars (\$2000.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for fourteen (14) consecutive business days.
  - c) In the case of three or more violations within a 36 month period, a fine of five thousand dollars (\$5000.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for thirty (30) consecutive business days
2. For violations of all other sections specific to the Town of Arlington, the violator shall receive:



- a) In the case of a first violation, a fine of one hundred dollars (\$100.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for seven (7) consecutive business days.
- b) In the case of a second violation within 36 months of the date of the current violation, a fine of two hundred dollars (\$200.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for fourteen (14) consecutive business days.
- c) In the case of three or more violations within a 36 month period, a fine of three hundred dollars (\$300.00) and the Tobacco and Nicotine Delivery Product Sales Permit shall be suspended for thirty (30) consecutive business days.
- d) The Board of Health reserves the right to revoke a Tobacco and Nicotine Delivery Product Sales Permit.

3. If a permit holder has obtained a permit or license from any other licensing or permitting authority within the Town of Arlington, the Board of Health shall notify such authority in writing of any violations of this regulation.

4. Refusal or failure to cooperate with inspections pursuant to this regulation may result in the suspension of the Tobacco and Nicotine Delivery Product Sales Permit for thirty (30) consecutive business days.

5. In addition to the monetary fines set above, any permit holder who engages in the sale or distribution of tobacco or nicotine delivery products directly to a consumer while his or her permit is suspended may be subject to the suspension of all Board of Health issued permits for thirty (30) consecutive business days.

6. The Arlington Board of Health shall provide notice of the intent to suspend a Tobacco and Nicotine Delivery Product Sales Permit, which notice shall contain the reasons therefore and establish a time and date for a hearing which date shall be no earlier than seven (7) days after the date of said notice. The permit holder or its business agent shall have an opportunity to be heard at such hearing and shall be notified of the Board of Health's decision and the reasons therefore in writing. After a hearing, the Arlington Board of Health may suspend the Tobacco and Nicotine Delivery Product Sales Permit if the Board of Health finds that a violation of this regulation occurred. For purposes of such suspensions, the Board shall make the determination notwithstanding any separate criminal or non-criminal proceedings brought in court hereunder or under the Massachusetts General Laws for the same offense. All tobacco products and nicotine delivery products shall be removed from the retail establishment upon suspension of the Tobacco and Nicotine Delivery Product Sales Permit. Failure to remove all tobacco and nicotine delivery products shall constitute a separate violation of this regulation.

**R. NON-CRIMINAL DISPOSITION:**

Whoever violates any provision of this regulation may be penalized by the non-criminal method of disposition as provided in Massachusetts General Laws, Chapter 40, Section 21D or by filing a criminal complaint at the appropriate venue.

Each day any violation exists shall be deemed to be a separate offense.

**S. ENFORCEMENT:**

Enforcement of this regulation shall be by the Arlington Board of Health or its designated agent(s).

Any resident who desires to register a complaint pursuant to the regulation may do so by contacting the Arlington Board of Health or its designated agent(s) and the Board shall investigate.

**T. SEVERABILITY:**

If any provision of these regulations is declared invalid or unenforceable, the other provisions shall not be affected thereby but shall continue in full force and effect.

**U. EFFECTIVE DATE:**

This regulation shall take effect on January 20, 2021.

1. _____	2. _____
Marie Walsh Condon, MD	Kenneth Kohlberg, JD, MPH
3. _____	
Kevin Fallon, DVM	

Amended on 4/11/2018  
Amended on 09/11/2013  
Amended on 12/03/2014  
Amended on 03/15/2015  
Amended on 04/11/2018



## **Town of Arlington, Massachusetts**

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**Environmental Health**



## Town of Arlington, Massachusetts

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### Restaurants